



Asian American Heritage



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Ingredients

Serves 24

2 1/2 pounds napa cabbage, sliced thin

18 ounces English cucumber, washed and sliced lengthwise in half, thin slices

2 pounds green cabbage, finely sliced

1 1/4 cups green onions, sliced

3/8 cup red wine vinegar

1 1/2 cups vegetable oil

5/8 cup lime ginger sauce,
Thai-style concentrate

2 1/2 teaspoons granulated sugar

Garnish with red cabbage
or shredded carrots

Asian Slaw

Step 1. In a large bowl, toss cabbage, cucumber, and green onions until mixed.

Step 2. In a small bowl, combine wine vinegar, oil, lime ginger sauce, and sugar. Mix with a wire whip until well blended.

Step 3. Pour dressing over slaw and toss well. Chill and let stand for 45 minutes.

Step 4. Garnish with red cabbage or shreds carrots.

Per serving (excluding unknown items): 123 calories; 14 g fat (97.9% calories from fat); 0 g protein; 1 g carbohydrates; 0 g dietary fiber; 0 mg cholesterol; trace sodium. Exchanges: 2 1/2 fat; 0 other carbohydrates