

# DO CHUA SLAW

☆*lisa alway\_scooking*



Serves 6-8

## **INGREDIENTS**

½ large daikon radish

3 carrots

1 garlic clove (I use roasted garlic)

\* 1 tbsp minced lemongrass (I use Gourmet Garden brand) \*

2 tsp grated ginger

1 tsp soy sauce

1 lime, juiced

3 tbsp rice vinegar

1 tsp sugar

½ cup mayo

½ cup cilantro, chopped

Minced jalapeno, optional

## **DIRECTIONS**

Peel and trim daikon and carrots. Grate both veggies with the big holes of a box grater into a bowl.

Place garlic, lemongrass, ginger, soy, lime, vinegar, sugar and mayo in a jar to blend. Puree until smooth. Alternatively, you can use a whisk in a bowl, just make sure to mince the garlic first.

Stir the dressing with the radish and carrots. Add in the cilantro and optional jalapeno, cover and chill until ready to serve.

\*Double the amount of ginger if lemongrass is unavailable \*