DO CHUA SLAW

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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 in unavailable✶