

Celery Slaw

Ingredients:

½ cup rice vinegar

½ cup water

1 tablespoon sugar

1 teaspoon celery seed

1 teaspoon mustard seed

½ bag of pre-shredded coleslaw (or 1 head of cabbage, shredded)

1 teaspoon salt

5 stalks celery, sliced on the diagonal

small bunch tender leaves from inner celery ribs, finely chopped

3-4 radishes, thinly sliced

⅓ of an English cucumber - peeled, de-seeded and cut into thin strips

Directions:

Combine the rice vinegar, water, sugar, celery seed and mustard seed in a small pan, bring to a boil and simmer, stirring occasionally, until the sugar is completely dissolved -- about 2-3 minutes. Set aside off the heat and allow to cool to room temperature.

Put the shredded cabbage in a large bowl, sprinkle about 1 teaspoon of salt over the cabbage and let it sit for about 1 hour. Drain the excess moisture from the cabbage as needed.

Add the celery and chopped celery leaves, radishes and cucumber to the drained cabbage and toss. Slowly add the cooled dressing and toss the slaw until all the veggies are well-coated. Spoon the extra celery and mustard seeds from any remaining dressing over the slaw and toss again. Serve.