

Grilled Cabbage Salad
Yield: 1 Quart, 12 - 1/3 Cup Servings

Created by: Erik Youngs
Company or Team Name: VooDoo Chef



Count	Weight	Volume	Ingredient
1/8 Each			Cabbage, Green
		1 Ounce	Oil, Olive Extra Virgin
		To Taste	VDC Dust
1/4 Each			Pepper, Red Julienne
1/4 Each			Pepper, Orange Julieene
1/4 Each			Pepper, Yellow Julienne
1/4 Each			Pepper Poblano, Julienne
1/4 Each			Pepper, Jalapeno Jullienne
3 Strips			Applewood Smoked Bacon, Crisp
		1 Ounce	VDC Mojo

How to:

1. Coat the Cabbage with the Olive Oil.
2. Place on grill over high heat to char the out layer of each side. Season with the VDC Dust.
3. Remove cabbage from grill, let cool.
4. Prepare remaining vegetables. Place in mixing bowl.
5. Finely shred the cabbage, add to bowl.
6. Toss all vegetables with the VDC Mojo. Serve.