

Semi-Creamy Coleslaw

Serves 6-8 | 20 minutes

I've been making this coleslaw for more than 30 years. Some members of our big, blended family liked mayo, some didn't. So I made a simple vinaigrette and added a discreet dollop of mayo. It added a little body and a touch of creaminess, and everybody liked it.

Lately I've been adding a splash of shio koji. This mix of rice, salt, and koji, the fungus used to make miso and soy sauce, adds a salty-sweet umami flavor that enhances almost anything. But you can leave it out and the coleslaw will still be delicious.

½ head green cabbage, finely chopped (see below)

2 tablespoons Katz Gravenstein apple cider vinegar

1 teaspoon RGF kosher or fine sea salt

1 teaspoon sugar

1 tablespoon Jorinji or Hanamaruki shio koji, optional

1 teaspoon freshly ground RGF black peppercorns

3 tablespoons extra virgin olive oil

3 tablespoon Duke's mayonnaise

Step 1 Cut the half green cabbage through the core, then make an angled cut through each piece to cut out the central core. Cut the core about 5 or 6 thin slices, then chop the slices even smaller. Set each quarter on a flat side and slice thinly, then turn the slices 90 degrees and slice thinly again. You want thin, small pieces.

Step 2 In a bowl large enough to hold the cabbage, dissolve the salt, sugar, and shio koji (if using) in the vinegar, then add the black pepper and stir in the olive oil.

Step 3 Add the cabbage and toss well, then add the mayo and toss again. Taste and add salt if needed. We like this best after it sits for an hour or two.