



RED CABBAGE, PISTACHIO AND CRANBERRY SALAD

Makes 8 servings.

The crunchiness of the cabbage and nuts combined with the chewiness of the sweet, dried cranberries makes for an interesting taste. This dish becomes more flavorful when you prepare it a day or two ahead.

INGREDIENTS

- 1 small head of red cabbage, about 1½ pounds
- 3 tablespoons extra-virgin olive oil
- ½ cup pistachio nuts
- ½ cup dried cranberries.
- 2 tablespoons seasoned rice vinegar
- 1 teaspoon Tabasco Sauce
- Kosher salt
- Freshly ground black pepper

PREPARATION

1. Discard the limp and discolored outer leaves of the red cabbage. Cut the cabbage in half then in quarters. Holding on to the core finely shred the cabbage. I use the mandolin, rather than a knife.
2. Place the cabbage in a large bowl and toss with the olive oil, pistachios, cranberries, vinegar, Tabasco, salt and pepper.
3. Let sit, then season to taste with salt and pepper.