



RED CABBAGE WITH SUNFLOWER SEED

Makes 4 servings.

Finely chopping the cabbage creates a rich texture and flavor in this recipe. I often serve this dish as a first course. You can let it rest overnight or for a couple of hours.

INGREDIENTS

- 1 small head of red cabbage, about 1 pound
- 3 tablespoons lemon juice, approx
- Kosher salt
- Freshly ground black pepper
- 1 cup tightly packed flat leaf parsley
- 2 tablespoons extra-virgin olive oil
- ½ cup sesame seeds, toasted
- ½ cup raisins

PREPARATION

1. Discard discolored outer leaves of the cabbage, then core it and cut into small pieces. Chop finely in a food processor.
2. Transfer to a large bowl, then add the lemon juice and ½ teaspoon salt. Toss well.
3. Chop the parsley coarsely also in a food processor and add to the cabbage along with the olive oil, sesame seeds and raisins.
4. Season to taste with lemon juice, salt and pepper.