

Asian Slaw Topping**Yield: 8****Ingredients:**

¼	C	Rice Wine Vinegar
1	t	Sugar
½	t	Dry Mustard
½	t	Ginger, grated fresh
1	T	Cilantro, chopped
2		Green onions, sliced thinly on bias
1		Seedless cucumber (usually plastic wrapped), halved and on bias
¼	hd.	Green head cabbage, thinly sliced
8	oz.	Shredded broccoli slaw (4 cups; from a 10 oz. package) (OPTIONAL)

Method:

Prepare slaw. Combine vinegar, sugar, and mustard in a bowl with a whisk. Add ginger, cilantro, and green onions. Then add cucumber, broccoli slaw, and cabbage. Season to taste. Allow mixture to marinate at least 20 minutes.

Creamy Celery Root & Carrot Slaw**Yield: 4****Ingredients:**

1/2	cup	Plain Greek yogurt
1/4	cup	Mayonnaise
2	T	Country-style Dijon mustard
1	tsp	Honey or agave nectar
1/4	tsp	Ground coriander
6	T	Lemon juice, divided (about 2 lemons)
2		Large carrots, peeled
1/2		Large celery root, peeled
1/2	cup	Parsley leaves, roughly chopped
		Kosher Salt & Freshly ground black pepper

Method:

Prepare creamy slaw. Whisk yogurt, mayonnaise, mustard, honey, coriander, 3 Tbsp. lemon juice, and 1/2 tsp. salt in a large bowl. Set aside 3/4 cup for dipping sauce. Using the coarse grater disk on a food processor or the largest holes on a box grater, coarsely shred carrots and celery root. Add carrots, celery root, parsley, and remaining 3 Tbsp. lemon juice to remaining yogurt mixture and toss to combine. Season slaw with salt and pepper.

Note: Great on fish, turkey, & pork burgers