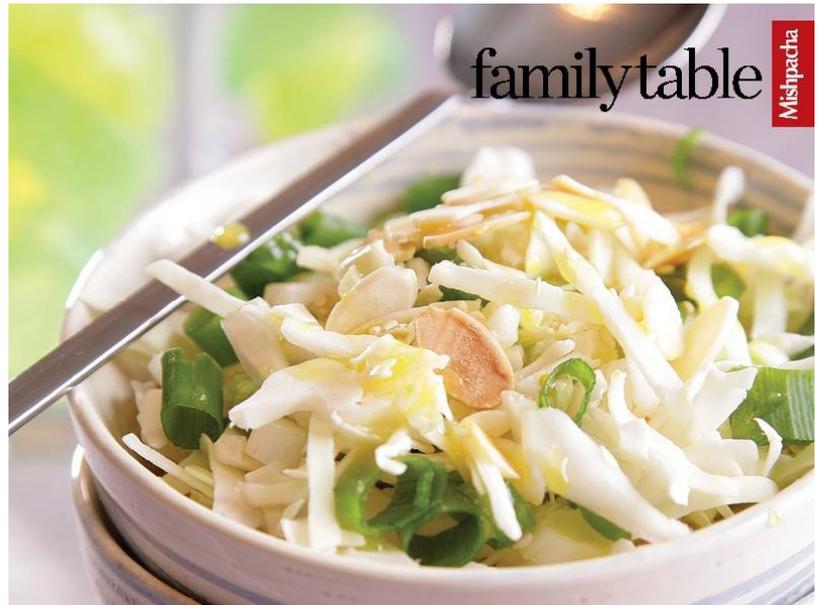


Crunch with Cabbage Salad

Recipe By *Brynie Greisman*



Cooking and Prep:  22
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Serves:  6

Contains:    

Preference: Parve

Difficulty: Easy

Occasion: Shabbat, Purim, Shavuot, Sukkot, Nine Days

Diet: Vegan, Vegetarian, Pescetarian

Source: Family Table by Mishpacha Magazine

My friend G has been talking about this for over a decade. I finally decided to try it one Shabbos. I realized that this is not a salad, but a showstopper! My family and guests had triples of it, and of course everyone was nibbling on the topping before, during, and after! I made it recently for the sheva brachos I hosted for my niece that was milchig. The topping was, well, over the top! Enjoy both versions!

Ingredients (15)

Crunch

- 1/3 cup slivered almonds
- 1/2 cup chopped pecans
- 1/3 cup sunflower seeds

- 1/3 cup pumpkin seeds
 - 1/2 cup chopped walnuts
 - 1/4 cup margarine
 - 1/4 cup brown sugar
 - 1/2 teaspoon **Haddar Kosher Salt**
 - generous sprinkle black pepper
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Salad

- 1 (16-oz) (450-g) bag shredded white cabbage
 - generous handful of scallions, cut up
 - 1/2 cup oil
 - 1/2 cup vinegar
 - 1/2 cup sugar
 - 3 tablespoons **Gefen Soy Sauce**
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Start Cooking

Make the Crunch

1. Combine all nuts together in a small bowl. Melt margarine, brown sugar, and salt together in a large skillet. Add the nuts and mix together. Continue stirring, over medium heat, until nuts are coated and fragrant, about 10 minutes. Remove from heat. Let sit in pan for about two minutes.
2. Pour out onto a piece of Gefen Easy Baking Paper, sprinkle with black pepper to taste, and mix together until coated. Set aside. (I suggest putting this by your neighbor or at least in the back of your fridge, or it will be gone. The sweet/salty/peppery combo is beyond!)
3. Combine all dressing ingredients in a small container and shake well. Pour over salad and toss together right before serving. Sprinkle topping over the salad and serve.

Note:

I don't recommend replacing the margarine with oil. Taste of crunch will be compromised. You can use butter-flavored margarine to enhance the flavor. Use butter for a milchig meal.

Variation:

For a lower-fat version of this salad, when I doubled the recipe I did as follows: 1/4 cup oil + 3/4 cup water, 3/4 cup vinegar, 3/4 cup sugar, and 1/3 cup soy sauce. Also I used 6 tablespoons margarine for the crunch rather than 1/2 cup. I present both versions for your convenience. The crunch can be made in advance and stored in the fridge.

Credits

Photography: Daniel Lailah.

Food Styling: Amit Farber.