



THE WAY THE COOKIE CRUMBLES

A FOOD BLOG

Slaw Tartare (adapted from Smitten Kitchen who adapted it from Rebecca Charles and Deborah Di Clementi's *Lobster Rolls and Blueberry Pies*)

Not a fan of watery coleslaw, these days I salt all of my cabbage destined for slaw.

Also, the recipe on Deb's site, which reportedly already has less mayonnaise than the original, still seems to have a crazy amount of it. I've reduced it two about a third of what she recommends and thought the slaw was perfectly creamy. I've reduced some of the other dressing components accordingly.

½ cabbage (about 1 pound), shredded fine (5-6 cups)
kosher salt
¼ cup chopped red onion
2 tablespoons sherry vinegar
½ teaspoon sugar
¼ cup capers
¼ cup chopped cornichons, plus 1 tablespoon of the juice
2 teaspoons Dijon mustard
6 tablespoons mayonnaise
½ teaspoon freshly ground black pepper

1. Toss the shredded cabbage and 1 teaspoon salt in a colander or large mesh strainer set over a medium bowl. Let it stand until cabbage wilts, at least 1 hour or up to 4 hours. Rinse the cabbage under cold running water. Spin the cabbage in a salad spinner until it's dry or press, but do not squeeze, to drain it; pat dry with paper towels. Place the wilted cabbage in a large bowl.
2. Mix the onions, sherry vinegar, and sugar together in a small bowl. Let it set for about 15 minutes, then mix in the capers, cornichons, cornichon juice, mustard, mayonnaise, and pepper. Fold the dressing into the cabbage and serve, or refrigerate for several hours for serving.