Asian Slaw with Ginger Dressing  
From – The Oz Family Cookbook

Ginger dressing:
One 2-inch piece fresh ginger  
2 Tbsp fresh lime juice  
1 Tbsp brown rice vinegar  
1 tsp tamari or soy sauce  
1 tsp pure maple syrup  
1 garlic clove, crushed  
¼ tsp toasted sesame oil  
pinch cayenne pepper  
¼ cup extra virgin olive oil

Vegetables:
1 small green cabbage thinly shredded  
1 cup shredded carrots  
4 scallions thinly sliced  
2 Tbsp finely chopped cilantro  
salt and black pepper  
½ cup coarsely chopped cashews

• Grate the ginger on the large holes of a box grater. Working over a bowl, squeeze the ginger to extract its juice. Measure 1 Tbsp of the juice and transfer to a small bowl. Add the lime juice, vinegar, tamari, maple syrup, garlic, sesame oil, and cayenne pepper and whisk to combine. Gradually whisk in the olive oil.

• Combine the cabbage, carrots, scallions, and cilantro in a large bowl. Add the dressing and toss well. Season to taste with salt and pepper. Cover and refrigerate for 1-2 hours.

• Sprinkle with cashew on top and serve chilled.