

## Rosa's Cabbage Salad (not a sweet cole slaw)

This recipe is so simple and delicious, the perfect way to take advantage of all the great cabbages available through the winter months! I was raised on this salad as a child and still love it today.

The best type of cabbage to use for this recipe is the standard green cabbage we are used to seeing in grocery stores that is round and very tightly put together. This type of cabbage holds up well to the dressing, but feel free to try other types of cabbages like savoy or purple cabbage! Also, there are no hard and fast quantities for the ingredients I am just listing approximate amounts of each. Vary them according to your taste.

### Ingredients

One fresh, tight green cabbage head (purchased from your local farmers market of course!)

3 to 4 green onions (scallions)

2-4 tablespoons mayonnaise (you can substitute half of this with plain yogurt. I would reduce the amount of lemon juice if you do)

1/4 to 1/2 lemon

Salt and Pepper to taste

Cut cabbage head in half pole to pole. Lay flat side down and with a large sharp knife start at the top end (opposite of the stem end) and begin slicing the cabbage as thinly as possible. The first cut or two are a little tricky to get really thin but after that it is easy. Slice about half the cabbage keeping the slices together as you slice. Set the remainder of the uncut cabbage aside. Cutting in the opposite direction now, finely chop the cabbage into small squarish pieces about a 1/4 to 1/2 inch square. Place chopped cabbage in a large bowl. Slice scallions lengthwise and finely slice across till you have a fine chop. Add scallions to the chopped cabbage.

Sprinkle about a 1/4 teaspoon each of salt and ground black pepper evenly over the cabbage and onions and toss well.

In a small bowl, mix mayonnaise and lemon juice together until well blended and pour over the cabbage mixture. Mix well to coat all of the cabbage mixture.

Taste and add additional salt and pepper and/or mayo mixture if needed. All cabbage should be coated evenly with mayo mixture but not dripping with it.

Chill for an hour before serving. Goes very well with baked beans, mashed yams, rice dishes etc.