

JAK's Slaw

Ingredients:

- 1 quart Green Cabbage, julienned
- 1 quart Red Cabbage, julienned
- 1 quart Jicama, peeled, julienned
- 1 quart Carrots, peeled with stem and tips removed, julienned
- 1 cup packed Cilantro, rough chopped
- 1 cup Baja Dressing (recipe below)

Method:

In a large stainless steel bowl, combine vegetables well.
Toss dressing well with slaw immediately before serving.

Baja Dressing

This dressing is made by combining ½ cup Mango Citrus dressing and ½ cup jalapeno tartar sauce.

Mango Citrus Dressing:

- 2 Mangos, peeled, pitted & diced into ¼" dice
- 2 tbsp fresh Mint, stemmed & chopped
- ¼ cup Green Onions, chopped
- 1 cup sweet Chile Sauce (from Asian food store)
- ¼ cup Orange juice

Combine all ingredients well in a stainless bowl

Jalapeño Tartar Sauce:

- ¼ cup Onion, chopped
- ½ cup Cilantro, chopped
- ¼ cup fresh Jalapeños, diced
- 2 tbsp White Vinegar
- 3 tbsp Dijon Mustard
- 1 cup Mayonnaise
- 1 tbsp Chipotle

In a food processor, blend all ingredients together well.