



Men's Cooking Club Wimberley June 2015 Chef / Tom

Cabbage & Cilantro Slaw and Chipotle Tartar Sauce

Serves 12

Slaw

Ingredients:

2 cups red Cabbage, finely shredded
10 cups white Cabbage, finely shredded
2/3 cup fresh Cilantro, chopped
6 tbsp Lime juice
4 tbsp Vegetable oil
1/4 tsp red Chili flakes
Salt

Directions:

In a large bowl, mix the cabbage, cilantro, lime juice, oil and chili flakes.
Salt to taste.

Chipotle Tartar Sauce

Ingredients:

4 tbsp canned Chipotle chilies
2 cups Mayonnaise
1/2 cup sweet pickle Relish
1/2 cup chopped Onion

Directions:

In a blender or food processor, whirl the chipotle chilies, mayonnaise, sweet pickle relish and onion until smooth.