

Citrus Coleslaw

Adapted by Our Young Chefs from SimplyRecipes.com

Makes 2½ cups coleslaw

This mayonnaise-based citrus slaw is the perfect accompaniment to cool off the spicy heat of Jamaican Jerk Burgers. The oil in the mayonnaise helps to absorb the spicy chili heat and the sweet-tart citrus compliments the spices in the jerk blend.



INGREDIENTS

1 teaspoon orange zest* from 1 orange
OR 1 teaspoon lime zest from 1½ limes,
finely grated

Technique for zesting a lemon, lime or orange using a microplane zester



DIRECTIONS

Prepare the citrus: Wash the orange OR limes under cool running water with a drop of dish soap; rinse and pat dry. Grate the zest* of the orange OR 1½ limes using a microplane zester OR the "spikey" holes on a box grater. Measure 1 teaspoon of the selected zest grated; set aside in a medium mixing bowl.



Grating orange zest on the "spikey" holes of a box grater

2½ tablespoons orange juice OR lime juice
(if using lime juice, add 1 teaspoon sugar)

Citrus juice: Cut 1 orange OR 2 limes in half across the horizontal middle. Use a juicer or reamer to juice the fruit; measure 2½ tablespoons juice. Add the juice to the medium mixing bowl with the orange OR lime zest. If using lime juice and zest, add 1 teaspoon sugar to the bowl.

3 cups cabbage, approximately ¼ of a large head of cabbage, cut into ⅛- to ¼-inch wide shreds

See the **Suspiciously Delicious Cabbage** recipe for pictures illustrating shredding cabbage by hand and using the food processor.

Prepare the vegetables: Cut and remove the core from the cabbage quarter; discard. Cut crosswise across the cabbage leaves by hand using a sharp knife to form shreds ⅛- to ¼-inch wide OR cut using a food processor fit with a slicing disk/blade. Add to the medium mixing bowl with the citrus zest and juice.

⅓ cup red onion, ¼- to ½-inch dice
¼ teaspoon fresh thyme leaves, finely chopped

Onion: Dice the red onion into ¼- to ½-inch dice to yield ⅓ cup diced onion. Remove the leaves from 2 to 3 large sprigs fresh thyme; finely chop. Add the onion and thyme to the cabbage in the mixing bowl. ⇒

* **Zest** is the colored layer of the peel of any citrus fruit - lemons, limes, orange and grapefruit. When grating the zest, remove only the colored layer. **Avoid** grating into the white layer of the peel (the pith), as it has a bitter flavor. Grating into the pith/white layer will impart that bitter character to the recipe.

$\frac{1}{4}$ cup mayonnaise
 $\frac{1}{4}$ teaspoon (generous) salt
 $\frac{1}{8}$ teaspoon freshly ground black pepper

Complete assembling the coleslaw, chill and serve: Add the **mayonnaise**, **salt** and **pepper** to the **coleslaw ingredients**. Gently stir with a flexible spatula to blend. Taste; add additional **salt** and/or **pepper**, as desired. Chill until ready to serve.
