

GREEN-CABBAGE COLESLAW WITH VINAIGRETTE

SERVES 6 TO 8

$\frac{1}{2}$ cup champagne vinegar

6 tablespoons extra-virgin olive oil

$1\frac{1}{2}$ teaspoons coarse salt

Freshly ground pepper, to taste

1 head green cabbage, thinly sliced

Combine vinegar, oil, salt, and pepper in a large bowl. Add cabbage, and toss. Cover with plastic wrap, and refrigerate at least 5 hours (or overnight) to allow the flavors to meld.