

NAPA CABBAGE SALAD WITH BUTTERMILK DRESSING

SERVES 4 TO 6 (SIDE DISH)

ACTIVE TIME: 20 MIN. START TO FINISH: 20 MIN

Topping Napa cabbage and radishes with a distinctively tangy dressing results in a salad that's as lively as it is simple.

- 1/2 cup well-shaken buttermilk
- 2 tablespoons mayonnaise
- 2 tablespoons cider vinegar
- 2 tablespoons minced shallot
- 1 tablespoon sugar
- 3 tablespoons finely chopped chives
- 1 lb Napa cabbage, cored and thinly sliced crosswise (4 cups)
- 6 radishes, diced
- 2 celery ribs, thinly sliced diagonally

► Whisk together buttermilk, mayonnaise, vinegar, shallot, sugar, $\frac{1}{2}$ teaspoon salt, and $\frac{1}{4}$ teaspoon pepper in a large bowl until sugar has dissolved, then whisk in chives. ► Toss cabbage, radishes, and celery with dressing.