



CHEF
RON DUPRAT

Fresh. Flavorful. French Caribbean.

Pikliz

- ¼ green cabbage, quartered, cored and very thinly sliced
- ¼ red cabbage, cored and very thinly sliced
- 3 carrots, shredded
- ¼ large onion, thinly sliced
- 1 small shallot, thinly sliced
- to 2 large habanero or other chili peppers, cored, seeded, and finely chopped
- Juice of 1 lime
- 3 cups white wine vinegar
- 4 cloves garlic, chopped
- 1 teaspoon adobo seasoning
- Salt and pepper, to taste

1. In a large bowl, combine the green and red cabbages, carrots, onion, shallot, chilies, lime juice, vinegar, garlic, adobo, salt, and pepper. Toss well to mix.

2. Cover and refrigerate for at least 24 hours or for up to 1 week. The slaw will keep in the refrigerator for about 1 month