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Thanks, Mom!

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Potter, 1999.]

Napa Slaw

SERVES 4

½ cup Thai fish sauce
½ cup rice wine vinegar
½ teaspoons red pepper flakes
8 large basil leaves, cut lengthwise into ¼-inch ribbons

I 1/2 teaspoons sugar

I medium head napa cabbage, cut into ½-inch ribbons (3 cups)

I cup shredded carrots
I cup bean sprouts

1/2 cup scallions (green part only),
sliced 1/8 inch thick

Kosher salt and freshly ground black pepper

- I. In a large bowl, combine the fish sauce, vinegar, pepper flakes, basil, and sugar, and whisk to blend.
- 2. Add the cabbage, carrots, bean sprouts, and scallions and toss well. Season with salt and pepper to taste and let rest to allow the flavors to mingle, about 3 minutes.

[Adapted from Blue Ginger: East Meets West Cooking with Ming Tsai; Clarkson Potter, 1999.]