

Napa Slaw

SERVES 4

½ cup Thai fish sauce
½ cup rice wine vinegar
1½ teaspoons red pepper flakes
8 large basil leaves, cut lengthwise
into ¼-inch ribbons
1½ teaspoons sugar
1 medium head napa cabbage, cut
into ⅛-inch ribbons (3 cups)

1 cup shredded carrots
1 cup bean sprouts
½ cup scallions (green part only),
sliced ⅛ inch thick
Kosher salt and freshly ground
black pepper

1. 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.]