

Japanese Coleslaw

- 1 medium [cabbage](#), cut in half, cored, very thinly sliced
- 2 lemons, [zest](#) only
- 2 t kosher salt

In a medium-large bowl, toss ingredients to combine well, then transfer slaw to a smaller bowl, cover with a plate and place a heavy weight on top. The idea is to compress the cabbage, allowing the salt and lemon zest to draw out the juices.

Refrigerate for 1 - 3 days, tossing several times a day, replacing plate and weight each time.

Pour off the liquid and serve. This removes most of the salt. Because it's lightly pickled, it lasts several days in the fridge. Serves 6 - 8. Healthy and delicious; no mayo, no oil.

Jittery Cook

From my sister, Julia Richardson