

Cabbage Lime Pickle

serves 6–10

Most Asian meals are accompanied by some type of pickle to aid digestion and balance the flavor sensations. This is a quick and easy side dish.

2 T. coconut or mild oil	1 tsp. minced garlic
1 lb. green cabbage, regular, Chinese, or savoy, shredded	1 1/2 tsp. sugar
1 small onion, super-thin 1/2 rings	2 limes, juiced
1 T. salt	pinch cayenne
1 T. fresh minced ginger	pinch crushed red pepper flakes
	1/2 tsp. toasted sesame oil

Heat the oil in a large frying pan on medium high heat. Add the cabbage, onions, and salt, and sauté for 5 minutes, stirring often. Add the ginger, garlic, sugar, lime juice, cayenne, and pepper flakes, turn the heat down to medium, and sauté until the cabbage is wilted but still has a bit of texture. Drizzle in the toasted sesame oil, sauté for another minute, and turn off the heat. Serve at room temperature.