

Chinese Cabbage with Peanut-Ginger Dressing

From the Debra Madison's, "Vegetarian Cooking for Everyone"

"The dressing is warmed to bring up the aromatic quality of the oil, but the salad isn't wilted. Use a fragrant roasted peanut oil, such as Loriva.

1 small Napa cabbage, about $\frac{3}{4}$ pound	1 Tbsp. finely sliced basil leaves
2 medium carrots, julienned	2 Tbsp. finely chopped mint leaves
1 cucumber	Peanut Dressing w/Thai Basil
1 bunch scallions, including a few Inches of greens	$\frac{1}{2}$ cup roasted peanuts or roasted cashews
$\frac{1}{2}$ small Savoy cabbage, about $\frac{1}{2}$ pound, thinly sliced	

Quarter the Napa Cabbage, including the base, and thinly slice crosswise. Parboil the carrots for 1 minute, then refresh under cold water. Slice the cucumber and scallions into long, thin pieces and toss with the Napa and Savoy cabbage and the herbs. Heat the dressing in a small skillet until the aromas are released, then immediately pour it over the greens while tossing with a pair of tongs. Add the nuts, toss again serve.

Peanut-Ginger Dressing

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$\frac{1}{4}$ cup roasted peanut oil	2 scallions, including an inch of greens, thinly sliced
2 $\frac{1}{2}$ Tbsp. rice or apple cider vinegar	8 mint leaves, finely chopped
1 Tbsp. soy sauce	2 Tbsp. chopped basil
1 garlic clove, finely minced	2 Tbsp. chopped cilantro
Inches of greens	pinch of salt
$\frac{1}{2}$ - 1 serrano chile, diced	

Combine everything in a bowl and whisk together. Taste - the soy sauce may provide enough salt; if not, add some.