

Grilled Cabbage Slaw

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1 small head of red cabbage (1½ - 2lbs), cut into 8 wedges (leave core in tact to facilitate grilling)
4 carrots, peeled and cut in half, lengthwise
4 stalks of celery, trimmed
4 scallions, trimmed

¼ - ½ C olive oil
1 T sugar
2 T red wine vinegar
Salt & pepper to taste

Preheat grill to medium heat.

Drizzle cabbage, carrots, celery, and scallions with olive oil. Place vegetables on the grill in a single layer. Grill scallions for 2-3 minutes per side before removing. Grill celery 5-6 minutes per side before removing. Grill carrots and cabbage 8-10 minutes per side before removing.

Slice vegetables into bite-sized pieces and transfer to mixing bowl. Add sugar, red wine vinegar. Salt and pepper to taste. Toss to coat and let site for 10-15 minutes while flavors meld. Serve warm or room temperature.

Serves 6-8

