

Seasonal Eating

Carnival Slaw

- 1/4 cup minced shallot
- 1/2 serrano hot pepper, minced
- 1/4 cup minced cilantro
- 1/4 cup minced mint leaves
- 1/4 cup guava juice or mango juice
- 2 tablespoons fresh lime juice or more if desired
- 1/4 teaspoon ground coriander
- 1/4 teaspoon ground cumin
- salt to taste
- 1 fresh mango, peeled and julienned
- 1 cup shredded red cabbage
- 1 cup shredded romaine or bibb lettuce
- 1/2 cup julienned carrot
- 1/2 cup julienned red bell pepper
- 1/2 cup julienned jicama
- 1/2 cup heart of palm, sliced

In a large bowl whisk together the shallots, serrano pepper, cilantro, mint, guava juice, lime juice, coriander, cumin and salt. Add the mango, red cabbage, lettuce, carrot, bell pepper, jicama and hearts of palm. Toss together to coat. Season with more salt and lime juice if needed.