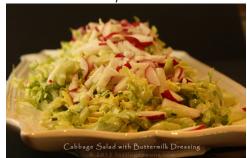
Cabbage Salad with Buttermilk Dressing

Gourmet, November 2007, written up on Smitten Kitchen blog

Internet Address: http://smittenkitchen.com/2008/07/napa-cabbage-salad-with-buttermilk-dressing/



1/2 cup buttermilk, well-shaken

2 tablespoons mayonnaise

2 tablespoons cider vinegar

2 tablespoons minced shallot

1 tablespoon sugar, or Spenda

1/2 teaspoon salt

1/4 teaspoon freshly ground black pepper

3 tablespoons chives, finely chopped

1 pound Napa cabbage, cored and thinly sliced crosswise (4 cups), or Savoy cabbage

6 whole radishes, diced

2 whole celery ribs, thinly sliced diagonally

Salads

Carolyn T's Blog - Tasting Spoons: http://tastingspoons.com

Servings: 6

- 1. Whisk together buttermilk, mayonnaise, vinegar, shallot, sugar, salt, and pepper in a bowl until sugar has dissolved, then whisk in chives.
- 2. Toss cabbage, radishes, and celery with dressing. It's perhaps more attractive if the radishes are dressed separately and sprinkled on top.

Per Serving (excluding unknown items): 69 Calories; 4g Fat (50.2% calories from fat); 2g Protein; 7g Carbohydrate; 1g Dietary Fiber; 2mg Cholesterol; 238mg Sodium. Exchanges: 0 Grain(Starch); 0 Vegetable; 0 Non-Fat Milk; 1/2 Fat; 0 Other Carbohydrates.