Cabbage Kale Salad with Buttermilk Dressing

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1/2 cup buttermilk, well-shaken
3 tablespoons mayonnaise
2 tablespoons cider vinegar
2 tablespoons minced shallot
1 tablespoon sugar, or use artificial sweetener
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 or Savoy cabbage
3 cups baby kale, finely chopped
6 whole radishes, cut in tiny matchsticks
2 whole celery ribs, thinly sliced diagonally

Per Serving (excluding unknown items): 103 Calories; 6g Fat (50.9% calories from fat); 3g Protein; 11g Carbohydrate; 2g Dietary Fiber; 3mg Cholesterol; 266mg Sodium. Exchanges: 0 Grain(Starch); 1 Vegetable; 0 Non-Fat Milk; 1/2 Fat; 0 Other Carbohydrates.

Carolyn T's Blog: 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.