



## G.O.R.P. Salad

1	pound	Napa Cabbage, julienne
2	cup	Red Peppers, large dice
2	cup	Yellow Peppers, large dice
2	cup	Carrots, shredded
½	cup	Green Onions, thin slice
2/3	cup	Celery, thin bias cut
2/3	cup	Dark Seedless Raisins, reserve 2 T. for garnish
2/3	cup	Dry Roast Peanuts, reserve 2 T. for garnish

### **Dressing:**

½	cup	Cider Vinegar
2	tablespoon	Honey
2¾	teaspoon	Whole Celery Seed
1½	teaspoon	Ground Cumin
2¾	teaspoon	Dry Mustard, ground
1½	teaspoon.	Kosher Salt
1	teaspoon	Black Pepper, freshly ground
1	cup	Vegetable Oil

Combine the cabbage, peppers, carrots, green onion, celery, raisins and peanuts in a large bowl.

In a separate bowl, combine the vinegar, honey, celery seed, cumin, dry mustard, salt and pepper. Slowly whisk in the oil to form an emulsion. Pour the dressing over the salad and toss well to combine. Taste for seasoning.

Garnish with raisins and peanuts.

Makes 6-8 Servings