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