

TIM FARMER'S COUNTRY KITCHEN

ASAIN SLAW

*1 1/2 cups shredded cabbage
Shredded carrots
1 tablespoon honey
1 teaspoon fish sauce
1-2 teaspoons rice wine vinegar
2 teaspoons sesame oil
Fresh ginger, grated
1 tablespoon lemon juice
1 tablespoon peanut butter
1 tablespoon soy sauce*



Shred cabbage and carrots and mix together. In separate bowl mix together rest of ingredients for sauce until smooth. Pour over cabbage and carrots and mix together. Place in fridge until serving. Top with crushed peanuts and sesame seeds if desired.