

BOK CHOY SLAW

by *Corporate Chef Kurt Kwiatkowski*

Featured Food: Bok Choy

Yield: Serves 6-8

Ingredients

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| ½ oz. (1 small sheet) dried kelp | ½ c. red onion, thinly sliced |
| 3 star anise | ¼ c. red pepper, thinly sliced |
| ½ c. coconut milk | ¼ t. black pepper |
| ½ c. rice wine vinegar | 2 T. fresh tarragon, chopped |
| 1 lb. bok choy, thinly sliced (about 6 cups) | Salt to taste |
| 1 serrano pepper, diced with seeds | |

Preparation

Rinse off the kelp very well to slightly soften it, then place it in a small bowl, cover with water, and let sit in water for 2 hours.

While kelp is soaking, in a non-stick pan lightly toast the star anise. Add coconut milk and vinegar and let steep for 20 minutes at a medium low temperature. Remove star anise and discard. Set liquid aside to cool.

Remove kelp from the water and thinly slice into 2" long strips. In a medium bowl, combine kelp, bok choy, serrano pepper, and cooled liquid. Refrigerate overnight.

Remove mixture from the refrigerator and add red onion, red pepper, black pepper, and tarragon. Taste before adding salt. Adjust seasoning with salt and pepper as needed.