

Salt and Serenity

Pickled Apple Slaw

Serves 4

$\frac{3}{4}$ cups apple cider vinegar
 $\frac{3}{4}$ cups water
1 Tablespoon sugar
1 teaspoon Kosher salt
2 sprigs mint
2 shallots, peeled and thinly sliced into circles
1 large Honeycrisp apple, cut into $\frac{1}{4}$ inch julienne
1 small clove garlic, grated on microplane (about $\frac{1}{2}$ teaspoon)
1 teaspoon Dijon mustard
1 teaspoon honey
1 Tablespoon water
3 Tablespoons white wine or apple cider vinegar
 $\frac{1}{2}$ teaspoon Kosher salt
 $\frac{1}{4}$ teaspoon black pepper
 $\frac{2}{3}$ cup extra virgin olive oil
 $\frac{1}{4}$ small green cabbage, thinly sliced
 $\frac{1}{4}$ small purple cabbage, thinly sliced
 $\frac{1}{4}$ small celery root (celeriac), peeled and cut into $\frac{1}{4}$ inch julienne (or 2 stalks celery, diced into $\frac{1}{2}$ inch pieces)
1 medium carrot, peeled, cut into $\frac{1}{4}$ inch julienne
24 sugar snap peas, thinly sliced on diagonal
1 jalapeno pepper, ribs and seeds removed and finely diced
12 mint leaves, coarsely chopped
4 ounces gruyere or emmentaler cheese, cut into $\frac{1}{4}$ inch julienne (optional)
 $\frac{1}{3}$ cup pecans, toasted and coarsely chopped

1. **Pickle apples and shallots:** In a medium saucepan, combine cider vinegar water, sugar, kosher salt, and mint sprigs. Bring to a simmer over medium-high heat, stirring to dissolve sugar and salt.
2. Place apples and shallots in a stainless steel mixing bowl nested in a larger mixing bowl full of ice water. Pour hot vinegar brine over apples and shallots, stirring to chill rapidly. Once cool, discard mint and press a clean paper towel against the surface to fully submerge apples and shallots. Set aside for 45 minutes to pickle. Drain shallots and apples. Set aside.

3. **Make dressing:** Place garlic, Dijon, honey, water, vinegar, salt and pepper in a medium sized mixing bowl. Whisk until well combined. Slowly drizzle in olive oil, while whisking constantly.
4. In a large mixing bowl, place drained apples and shallots, sliced cabbages, carrots, celeriac or celery, sugar snap peas, diced jalapenos, chopped mint and julienned cheese. Pour on about ¼ cup dressing and mix well. Taste slaw to see if it needs more dressing, salt and pepper. Transfer to a serving platter or bowl. (Extra dressing keeps in fridge for about 2 weeks). Top with pecans just before serving.