

Apple Fennel Slaw

1 pound (about 1/2 medium head) green cabbage, shredded fine
1 teaspoon salt
1/2 small red onion, chopped fine
1 tablespoon honey
2 tablespoons rice wine vinegar
2 tablespoons olive oil
1 teaspoon mustard
2 teaspoons minced fresh tarragon leaves
1 large Granny Smith apple, peeled, cored and cut into 1/4-inch pieces
1 medium head fennel, sliced thin (about 2 1/2 cups)
Coarse salt and ground black pepper

Toss cabbage and 1 teaspoon salt in colander or large mesh strainer set over medium bowl.

Let stand until cabbage wilts, at least 1 hour or up to 4 hours.

Rinse cabbage under cold running water (or in large bowl of ice water if serving slaw immediately).

Press, but do not squeeze, to drain; pat dry with paper towels. (Can be stored in sealable bag and refrigerated overnight.)

Stir together onion, honey, vinegar, oil, mustard and tarragon in medium bowl; set dressing aside.

Immediately toss cabbage, apple and fennel in dressing.

Season, to taste, with salt and pepper; cover and refrigerate until ready to serve