



## "Pikliz" Haitian Spicy Cabbage Slaw

### Ingredients:

1 10oz package of Angel Hair Coleslaw  
2 - 4 limes  
1/2 Green Pepper, thinly sliced  
1/2 Red Pepper, thinly sliced  
1 cup Matchstick Carrots  
1 - 3 Scotch Bonnet or Habenero Peppers  
1 Onion, thinly sliced  
2 tbsps Salt or to taste  
Cloves (optional)

### Directions:

1. In a bowl, pour the pre-packaged cabbage and remove/discard any large chunks or blades.
2. To the bowl of cabbage, add 1 cup matchstick carrots, 1/2 of a thinly sliced green pepper, 1/2 of a thinly sliced red pepper, and 1 thinly sliced onion. Mix the contents well. If you plan on eating this right away, there really is no need to add in cloves, as it is optional. If you plan for it to go through the pickling process you may add a few cloves.
3. After mixing the vegetables thoroughly, pack contents into a 1 quart sized jar. If you are not pickling, skip this step.
4. In a blender, preferably a small one, pour the juices of 4 limes, 1 1/2 cups of vinegar, and 2 tbsps. of salt. Depending on your preference for heat, add 2 - 5 scotch bonnet or habenero peppers with stems removed. Blend everything together and pour the vinegar solution into the jar.  
  
\*If you plan on eating this right away, you can use less vinegar, especially if it's still in a bowl. Doing it in a jar requires more vinegar because of the height. You want enough vinegar to cover all the vegetables. If doing it in a bowl, you can cut it down to 2 limes and 1/4 cup vinegar because the contents will be low enough to be fully submerged in the liquid. You can also adjust the salt according your personal preference.
5. Let the pikliz pickle for a few days (3 - 5 or more) or enjoy it whenever you want. It can be kept outside but if refrigerated, it'll last much longer. Try it with "bannann pézè", "griot", "tassot", "rice", or anything you want to add some heat.