

Napa Cabbage Wedge with Creamy Dressing
from Gourmet

1/2 cup well-shaken buttermilk (can substitute with 1/4 cup milk + 1/4 cup yogurt or 1/2 cup thin yogurt)

2 tablespoons mayonnaise

2 tablespoons cider vinegar

2 tablespoons minced shallot

1 tablespoon sugar

3 tablespoons finely chopped chives

1 pound Napa cabbage, cored and thinly sliced crosswise (4 cups)

6 radishes, diced

2 celery ribs, thinly sliced diagonally

Whisk together buttermilk, mayonnaise, vinegar, shallot, sugar, 1/2 teaspoon salt, and 1/4 teaspoon pepper in a large bowl until sugar has dissolved, then whisk in chives.

Toss cabbage, radishes, and celery with dressing.