

Cabbage is an underappreciated vegetable, which is a shame because there are a number of fantastic varieties. During the summer, when wonderful fresh cabbages are plentiful, I make this simple, finely shredded cabbage salad. This is where the mandoline, one of my favorite kitchen tools, comes in handy. But a sharp knife and a little concentration works just as well.

Cabbage Salad with Radishes, Bacon, and Lemon

4 portions ♦ 10 minutes

- 5 ounces (about 5 strips) bacon
- 3 tablespoons olive oil
- Grated zest and juice from 1 lemon
- Salt and coarsely ground black pepper
- ½ bunch radishes
- 1 pound red cabbage

Chop the bacon and fry it until crispy; drain. Stir together the olive oil with the zest and juice from the lemon in a little bowl. Season the dressing with salt and pepper.

Rinse, trim, and very thinly slice the radishes. Finely shred the cabbage and combine with the radishes and dressing in a serving bowl. Season with salt and pepper and top with the crispy fried bacon.