

Eat The View



Recipes and Tips

Sweet and sour cabbage

1 lb cabbage, thinly shredded
1 green pepper, thinly shredded
1 red pepper, thinly shredded
3 tablespoons oil
6 dried chillis
12 peppercorns

Sauce

2 tablespoons soy sauce
2 tablespoons vinegar
2 tablespoons sugar
1 teaspoon salt
1 tablespoon sesame seed oil

Heat the oil in a wok or large frying pan and add the dried chillis and peppercorns. After a few seconds, add the cabbage and peppers, stir for about 1 to 2 minutes, then pour in the sauce mixture and continue stirring until well blended.

Serve hot or cold, garnished with sesame seed oil.