Ingredients

* Kale
* Cabbage
* Scallions
* Red onions
* ¾ Cup soy sauce
* ¾ Cup lemon juice
* ¾ cup vegetable oil
* 6 tbs vinegar
* 6 tbs brown sugar
* 6 tsp sesame oil
* 6 Tbs grated ginger

Procedure

1. Wash the kale
2. Grab the kale by the stem and strip off the leaves
3. Cut the kale into ribbons
4. Wash the cabbage and cut into ribbons
5. Cut the red onions
6. Cut the scallion
7. Grate ginger
8. Combine kale, cabbage, onions and scallions in a bowl
9. Next, in a separate bowl combine the soy sauce, sesame oil, vinegar, lemon juice, oil, ginger and brown sugar.
10. Pour over the vegetables and mix.
11. Add salt and pepper to taste