Ingredients

* 1 green cabbage
* 2 teaspoons salt
* 1 cup rice vinegar
* 1 cup water
* 2 tablespoons sugar
* 1 teaspoons black peppercorns
* 2 large carrots
* 1 vidalia onion
* 1 jalapeno pepper
* 2 tablespoons chopped flatleaf parsley
* 2 tablespoons chopped cilantro

Procedure

1. Slice the cabbage very thinly, place it in a bowl and sprinkle with 2 tsp salt. Massage the cabbage till soft, about 3 minutes. Add cabbage to a colander, squeeze out the liquid, and add to a large metal bowl.
2. Put the vinegar, water, sugar, peppercorns, and a dash of salt in a small saucepan and simmer over low heat for 3 minutes. Remove from the heat and let cool completely.
3. Using a vegetable peeler, thinly slice the carrots and add to the cabbage. Cut the onions and jalapeno very thin and add to the carrots and cabbage.
4. Pour the liquid over the veggies, toss and let sit.
5. Before service, top with chopped parsley and cilantro.