Ingredients

* 2 purple cabbages, minced
* 2 lbs carrots, shredded
* 20 clementines, zested and chopped
* 3 cups dried cranberries
* 1 bunch scallions, diced (green and white parts separated)
* 4 cloves garlic, minced
* 4 TBS brown sugar
* ½ cup vegetable oil
* 4 TBS rice wine vinegar
* salt and pepper

Procedure

1. Chop the purple cabbage into very small pieces. Combine with shredded carrots, diced scallions (white parts only), and cranberries.
2. Zest the clementines and reserve in a separate bowl. Peel and segment the clementines, the roughly chop the segments and add to the cabbage/carrots.
3. In the zest bowl, add the oil, minced garlic, brown sugar, vinegar and a little salt and pepper. Mix and adjust seasoning, and pour over the cabbage. Fold together and let sit for at least 10 minutes before serving. Top with green scallions at service.