

VIETNAMESE COLESLAW

<i>Ingredients</i>	<i>Equipment</i>
1 Large Stick Celery	Chopping Boards
1 Carrot	Spoon & Cup Measures
1 Lebanese Cucumber	Large & Small Bowls
1/8 of a Cabbage	Small Saucepan
4 Spring Onions	Wooden Spoon
1 Cup Bean Shoots	Chef's Knives
1/3 Cup Vinegar	Vegetable Peelers
1 1/2 Tablespoons Sugar	
2 Tablespoons Soy Sauce	
1 Tablespoon Fish Sauce	
2 Tablespoons Lime Juice	
1/2 Cup Coriander Leaves	

What to do

1. Get out all required equipment
2. Weigh and measure ingredients
3. Combine Vinegar and Sugar in a small saucepan and stir over low heat until sugar dissolves. Simmer uncovered for 2-3 minutes or until slightly reduced. Cool.
4. Peel and finely slice carrot.
5. Toss the carrot in the vinegar mixture and set aside for five minutes.
6. Shred cabbage
7. Using a vegetable peeler, slice cucumber ribbons.
8. Slice spring onions on the angle
9. Slice celery on the angle
10. Place celery, carrot and cucumber in a large bowl and add cabbage, green onions and bean shoots

11. Combine soy sauce, fish sauce and lime juice in a small bowl and pour over vegetables.
12. Toss gently and sprinkle coriander leaves on top.