

Tried and True  
Recipes from the Fine Folks at:  
Smoking Meat Forums

<http://www.smokingmeatforums.com/>

<http://www.deejayssmokepit.net/>



SmokyOkky  
smoke doctor  
OTBS Member

## SmokyOkky's Saigon Albatross aka Chicken Slaw

16 oz. bag of shredded cabbage (preferably angel hair cut)  
1/2 large onion extra thin sliced    2 large julienne carrots  
1 1/2 tsp. coarse ground black pepper  
3 boneless skinless chicken breasts simmered in broth,  
cooled and shredded into strips along the grain of the  
meat. (The idea is to reduce the chicken to a size similar to the  
vegetables.

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Toss all together then make dressing:

1/4C rice wine vinegar

juice of 1 large lemon or 1 lime (I prefer lime)

1/4C fish sauce

3Tbs sugar

Whisk dressing together until sugar is dissolved, pour over salad, toss and chill for at least 30 minutes. Toss again just before serving.

Quick and easy and oh so tasty. Give it a try and let me know what you think.

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