

# Harriott's

## Islander Brussels Sprouts Slaw

- ¼ cup Islander Ginger Beer
- 2 Tbsp. sesame oil
- 1 tsp organic sugar
- Zest of 2 limes
- 15-20 Brussels Sprouts, shredded
- 1 red bell pepper, thinly sliced into matchsticks
- 2 organic carrots, shredded
- 2 green onions, thinly sliced
- 1 jalapeno, seeded and chopped
- Sea salt to taste



Whisk together Islander Ginger Beer, sesame oil, sugar and lime zest. Add the shredded Brussels sprouts, bell pepper, carrot, green onions, and jalapeño. Toss together. Season with sea salt to taste. Allow to stand an hour or so before serving.