Napa Cabbage Slaw

1/3 cup white wine vinegar

2 teaspoons sesame oil

​2 teaspoons canola oil

1 Tablespoon rice wine vinegar

1 Tablespoon soy sauce

1 Tablespoon sugar

1 teaspoon fresh grated ginger

1/4 teaspoon salt

1 small head napa cabbage, sliced thin

2 carrots, peeled and grated

4 scallions, sliced thin

1/4 cup toasted sesame seeds

Bring wine vinegar to a simmer and reduce to 2 Tablespoons.

Transfer to a bowl and cool completely.

​Whisk in sesame oil, canola oil, rice wine vinegar, soy, sugar, ginger and salt.

Add cabbage and carrots and toss to coat.

Add scallions and sesame seeds and toss to combine.