



Serve as a side with  
Kefta Kababs or any  
other dish. Great for  
summer BBQ!

*-Chef Reilly*

# *Chef Reilly's* **SMOKED TOMATO SLAW**

**3 Cloves Garlic Minced**  
**½ Head Green Cabbage (Chopped)**  
**½ Head Purple Cabbage (Chopped)**  
**½ Cup Finley chopped Green onion**  
**½ Cup Finley Chopped Parsley**  
**2 Chopped Shallots**  
**1 Pint Pear Tomatoes (Any color)**  
**1/3 cup Italian Vinaigrette**  
**2 table spoon Fresh Lime Juice**  
**½ Cup Crumbled Feta Cheese**  
**1 Tsp Sea Salt and 1 TSP Pepper**  
**Reilly's Secret Ingredient 1 TSP LIQID SMOKE**

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# SMOKED TOMATO SLAW



First cut all the Pear Tomatoes in half and mix with liquid smoke and Italian Vinaigrette. Marinate for a minimum of 30 min to 5 hours.



Remove the tomatoes from the vinaigrette and set aside. Finely chop or Shred the cabbage, parsley, and green onion, garlic and shallots.



Mix all the ingredients in a bowl including the pear tomatoes and vinaigrette and let sit for 1 to 2 hours.



Serve with the Kefta Kebabs or any other dish. Great as a summer salad.



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