Stone Fruit Slaw

4–6 SERVINGS *Serve this succulent slaw as a side or condiment for grilled chicken or pork. Use slightly underripe fruits, which julienne better than soft, juicy ones.*

- 1 Tbsp. grated peeled fresh ginger
- 1 Tbsp. unseasoned rice vinegar
- 1 Tbsp. vegetable oil
- 2 tsp. (packed) light brown sugar
- ¼ tsp. curry powder
- ⅛ tsp. crushed red pepper flakes
- 1½ lb. assorted firm stone fruit (about 5; such as plums, nectarines, peaches, or apricots), julienned
- 2 scallions, thinly sliced diagonally
- Kosher salt and freshly ground black pepper

Whisk first 6 ingredients in a medium bowl. Add fruit and scallions; toss gently to coat. Season to taste with salt and pepper.

Candy-Stripe Beet and Carrot Slaw

4–6 SERVINGS *Candy-stripe beets (also known as Chioggia beets) won't bleed into this yogurt dressing as their red cousins would, so they make this summer slaw beautiful. They're available in better supermarkets and at farmers' markets.*

- ¼ cup plain Greek-style yogurt
- 1 tsp. finely grated orange zest plus 3 Tbsp. fresh orange juice
- 1 Tbsp. fresh lemon juice
- 1 Tbsp. finely chopped fresh dill
- 5 2"-diameter candy-stripe (Chioggia) beets, peeled, julienned
- 1 medium carrot, peeled, julienned
- Kosher salt and freshly ground black pepper

Whisk yogurt, orange zest and juice, lemon juice, and dill in a medium bowl. Add beets and carrot and toss to combine. Season to taste with salt and pepper.

Carrot, Cilantro, and Chile Slaw

4–6 SERVINGS *Using a combination of red, white, and yellow carrots will make this slaw even more striking.*

- 12 oz. carrots (preferably assorted colors), peeled, julienned (about 4 cups)
- 2 Tbsp. vegetable oil or grapeseed oil
- 1 Tbsp. fresh lime juice
- 1½ tsp. sugar
- ½ tsp. kosher salt plus more for seasoning
- 2 jalapeños, stemmed, seeded, minced
- ½ cup (loosely packed) fresh cilantro leaves
- ¾ tsp. ground coriander
- Freshly ground black pepper

Toss carrots, oil, lime juice, sugar, ½ tsp. salt, and jalapeños in a large bowl. Let marinate for 15 minutes, tossing occasionally. Add cilantro and coriander; toss to evenly incorporate. Season to taste with salt and pepper.

Tuscan Kale Caesar Slaw

4–6 SERVINGS *The crisp-tender texture and robust flavor of thinly sliced Tuscan kale stands up to the tart, Caesar-like dressing of this hearty slaw. Serve as a first course or as a side with grilled chicken, beef, or lamb.*

- ¼ cup fresh lemon juice
- 8 anchovy fillets packed in oil, drained
- 1 garlic clove
- 1 tsp. Dijon mustard
- ¾ cup extra-virgin olive oil
- ½ cup finely grated Parmesan, divided
- Kosher salt and freshly ground black pepper
- 1 hard-boiled egg, peeled
- 14 oz. Tuscan kale or other kale, center stalks removed, thinly sliced crosswise (about 8 cups)

INGREDIENT INFO: Tuscan kale—also called *cavolo nero*, Lacinato, black kale, or dinosaur kale—has long, narrow, bumpy dark-green leaves. You can find it at better supermarkets and at farmers' markets.

Combine the first 4 ingredients in a blender; purée until smooth. With machine running, slowly add oil, drop by drop, to make a creamy dressing. Transfer dressing to a bowl and stir in ¼ cup Parmesan. Season to taste with salt and pepper. Cover and chill. **DO AHEAD:** Dressing can be made 2 days ahead. Keep chilled.

Separate egg white from yolk. Place egg white in a coarse-mesh strainer set over a bowl. Press egg white through strainer with the back of a spoon; scrape egg white from bottom of strainer. Repeat with egg yolk, using a clean strainer and bowl. **DO AHEAD:** Can be made 6 hours ahead. Cover bowls separately and chill.

Toss kale and dressing in a large bowl to coat. Season to taste with salt and pepper. Top with remaining ¼ cup Parmesan and sieved eggs.

Celery, Apple, and Fennel Slaw

4–6 SERVINGS *Our update of the Waldorf salad has so much crunch, we skipped the walnuts. Serve with grilled pork, fish, or chicken.*

- 3 Tbsp. extra-virgin olive oil
- 2½ Tbsp. apple cider vinegar
- 1½ Tbsp. coarsely chopped fresh tarragon
- 2 tsp. fresh lemon juice
- ¼ tsp. sugar
- 3 celery stalks, thinly sliced diagonally, plus ¼ cup loosely packed celery leaves
- 2 small fennel bulbs, thinly sliced crosswise, plus 1 Tbsp. chopped fennel fronds
- 1 firm, crisp apple (such as Pink Lady, Gala, or Granny Smith), julienned
- Kosher salt and freshly ground black pepper

Whisk first 5 ingredients in a medium bowl. Add celery and celery leaves, thinly sliced fennel and chopped fennel fronds, and apple; toss to coat. Season to taste with salt and pepper.

Classic Coleslaw Dressing

MAKES 1¼ CUPS *If you're craving the traditional picnic favorite, try this recipe, which makes enough to dress 8–9 cups of shredded cabbage and vegetables.*

- ⅔ cup mayonnaise
- ¼ cup minced onion
- 3 Tbsp. minced dill pickle plus 2 Tbsp. pickle brine
- 2 Tbsp. distilled white vinegar
- 1 Tbsp. prepared white horseradish
- 1 Tbsp. sugar
- 1 tsp. kosher salt
- ½ tsp. celery seeds
- ½ tsp. freshly ground black pepper

Whisk all ingredients in a medium bowl to blend. **DO AHEAD:** Can be made 1 day ahead. Keep chilled.

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