

Warm Corned Beef 'n Cabbage Salad Wraps

1/2 pound Deli Corned Beef, sliced 1/8 inch thick
4 Tablespoons olive oil, divided
1 Tablespoon firmly packed brown sugar
1 Tablespoon prepared brown mustard
1/4 teaspoon black pepper
1/4 cup chopped red onion
2 cups shredded carrots
4 cups shredded cabbage
1 Tablespoon fresh lemon juice
1 teaspoon caraway seeds
1/2 teaspoon garlic salt
1/4 teaspoon black pepper

Creamy Horseradish Sauce:

1/2 cup light sour cream
1-1/2 teaspoons cream style horseradish
1-2 Tablespoons milk

Serve with:

8 leaf lettuce leaves
1 Tablespoon chopped carrot tops or parsley as desired

Cut corned beef crosswise into 3/4 inch strips.

In a large skillet, heat 2 Tablespoons oil; lightly sauté corn beef about 1 to 2 minutes or until warm; add brown sugar, mustard, and 1/4 teaspoon black pepper; toss 1 to 2 minutes or until sugar melts. Set aside; keep warm.

Heat 2 Tablespoons oil in 12 inch nonstick skillet. Saute onion until softened; add carrots and cabbage, stir over medium heat until crisp tender, about 6 minutes. Add lemon juice, caraway seeds, salt, and 1/4 teaspoon black pepper; cook until mixture is hot and desired tenderness. Remove; set aside.

Prepare Horseradish Sauce: In a bowl, stir sour cream and horseradish together; slowly add milk until desired consistency.

To prepare each wrap: Use 1 lettuce leaf; spoon cabbage mixture over center portion; top with corned beef slices; drizzle with Horseradish sauce; sprinkle with chopped parsley or carrot tops. Optional serving: Let each guest prepare their own wrap.

To prepare as salad: Place 2 lettuce leaves on individual serving plate; spoon cabbage over center; top with corned beef; spoon Horseradish sauce on top; garnish with parsley or carrot tops. Serves: about 4 to 6