



Pikliz

Featured on February 10th, 2018 for “Carnival and Haitian Food Traditions” demo with Chef Jouvens Jean

This recipe was part of a “Cooking Up History” program that explored Carnival and Haitian food traditions with celebrity Haitian Chef Jouvens Jean and curator Joanne Hyppolite. Pikliz are a key component of the accompanying recipe for griot eggrolls- a reimagining of Haiti’s national dish.

Pikliz

Ingredients

- ¼ cup thinly shredded green cabbage
- ¼ cup thinly shredded purple cabbage
- ¼ cup thinly shredded carrots
- ¼ cup thinly shredded red bell peppers
- ¼ cup thinly shredded yellow bell peppers
- ¼ cup thinly shredded green bell peppers
- ¼ cup thinly shredded red onion
- 2 tablespoons white vinegar
- 1 ounce vegetable oil
- 1 tablespoon salt
- 1 teaspoon Dijon mustard

Directions

In a bowl, mix all the ingredients together. Allow ingredients to sit at least 20 minutes before serving.



For more recipes from **Cooking Up History**, visit: www.s.si.edu/CookHistory.

