

Recipes



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Celery Root and Daikon Salad withh Mint from:"Rooting for Celery Root" by Terra Brockman (www.consciouschoice.com, December 2001)

1 medium celery root (about 1/2 pound) 1 small daikon radish (about 1/2 pound)

1/4 teaspoon sea salt Salt and freshly ground pepper to taste

1/2 cup chopped fresh mint leaves

Dressing:

1/4 teaspoon sea salt 1 clove garlic, minced

1/4 cup extra-virgin olive oil 1/2 cup orange juice

1 teaspoon lemon juice Freshly ground black pepper to taste

1.) Trim and peel the celery root, and then slice it. Cut the slices into two-inch long strips. Scrub the daikon and cut into similar-size strips.

2.) Combine the celery root and daikon in a serving bowl. Season with salt and pepper. Add the chopped mint leaves and toss.

3.) For the dressing, first put the salt and garlic in a food processor. Slowly add the olive oil, as you run the processor. Then add the rest of the dressing ingredients and process until smooth.

4.) Pour the dressing over the vegetables, toss, and marinate for 1 hour. Adjust seasonings and serve.

Makes four servings.

