

# Recipes



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Grated Turnips and Celery with Mustard Vinaigrette from: "Vegetarian Cooking for Everyone" by Deborah Madison

Thickly peel about 1 pound of turnips and cut into fine julienne strips or grate them. The scarlet queen turnips need not be peeled as they have a fairly thin skin and will add color to this dish. Thinly slice or grate 3 or four inner celery ribs. Toss with enough Mustard Vinaigrette (see recipe below) to moisten.

Mustard Vinaigrette from Vegetarian Cooking for Everyone by Deborah Madison

2 tablespoons aged red wine vinegar, or fresh lemon juice 2 tablespoons sour cream

2 shallots, finely diced 1/3 cup extra virgin olive oil

1 garlic clove, minced 2 tablespoons snipped chives

Salt and freshly milled pepper 1 tablespoon chopped parsley

1 tablespoon Dijon mustard 3 tablespoons capers, rinsed

Combine the vinegar, shallots, garlic and 1/4 teaspoon salt in a small bowl. Let stand for 15 minutes, then vigorously whisk in the mustard, sour cream, and oil until thick and smooth. Grind in a little pepper, then stir in the herbs and capers. Taste and adjust the seasonings if needed.