

Celeriac Remoulade

From "The Way to Cook," by Julia Child (Alfred Knopf, 1989).

INGREDIENTS:

- 1 pound celery root
- 1½ teaspoons salt
- 1½ teaspoons lemon juice

Dressing

- ¼ cup Dijon-style mustard
- 3 tablespoons boiling water
- ½ cup olive or salad oil
- 2-3 tablespoons wine vinegar
- Salt and freshly ground pepper
- Chopped fresh parsley (optional)

INSTRUCTIONS: To prevent the celery root from discoloring, work quickly. Peel the brown outside off the celery root with a short, stout knife (don't try to get every bit of peel out of every crack), cut into chunks and shred in a food processor

or a julienne mill.

Toss in a bowl with the salt and lemon juice.

For the dressing: Meanwhile, warm another bowl by rinsing in hot water; dry. Add the mustard and stir in the boiling water then the oil in small dribbles. Finally dribble in the vinegar and whisk to make a creamy dressing.

Taste the celeriac, and if it seems salty, rinse in cold water, drain and dry with paper towels. Fold it into the dressing and taste for seasoning.

Fold in the parsley if desired. Serves 6 to 8 as an appetizer

PER SERVING: 150 calories, 1 g protein, 5 g carbohydrate, 14 g fat (2 g saturated), 0 cholesterol, 637 mg sodium, 1 g fiber.