

Remoulade Sauce

Geraldine Kirchgatter credits this to "French Cooking for Everyone," by Alfred Guerot (Golden Press, 1963).

INGREDIENTS:

- 2 cups mayonnaise, preferably homemade
- 1 tablespoon capers, chopped
- 3 medium gherkins, chopped
- ½ teaspoon anchovy paste
- Parsley, chervil, tarragon and chives, chopped, to taste

INSTRUCTIONS: Mix all ingredients. Select small roots, as large ones tend to be woody. For raw celery root, clean, peel and shred very finely; dress immedi-

ately to prevent vegetable from turning brown. Celeriac can be steamed or boiled. Clean and cut into about ¼-inch slices. Steam about 5 minutes until crisp-tender, testing frequently as celery root can get mushy very quickly.

Yields 2 cups, enough to dress about 1½ pounds celery root, serving 6 to 8.

PER SERVING: 410 calories, 1 g protein, 2 g carbohydrate, 45 g fat (7 g saturated), 28 mg cholesterol, 450 mg sodium, 0 fiber.