

CARROT, RADISH & CHIVE SALAD –

Gourmet 1987, p. 193

1 lb carrots, peeled and grated coarsely in a food processor
3/4 lb radishes, trimmed & grated coarsely in a food processor
3 T lemon juice
1/2 t sugar
1/2 cup olive oil
4 T snipped fresh chives

In a bowl toss together the carrots and the radishes. In a small bowl whisk together the lemon juice, the sugar, and salt and pepper to taste, add the oil in a stream, and whisk the dressing until it is emulsified. Stir in the chives, pour the dressing over the mixture, and toss the salad until it is combined. Season the salad with salt and pepper and transfer to it to a portable container. The salad may be made up to 6 hours in advance and kept covered and chilled. Serves 6.