

CELERIAC SALAD

Ingredients

6-8 ounces Celeriac,
about 1 medium

1 medium Carrot,
peeled & trimmed

4 or 5 Cornichon

2 teaspoons whole grain
Mustard

½ teaspoon Paprika

1 Tablespoon Lime
Juice

1 teaspoon Sherry
Vinegar

¼ Cup Mayonnaise

¼ Sour Cream

½ teaspoon Salt

Freshly ground Black
Pepper

Directions

Use a sharp utility knife to remove the outer skin and roots of celeriac, cut into thin slices, then cut again across to create thin strips about 1-inch lengths.

Cut the carrot into similar strips, combine with celeriac and toss with lime juice so that the celeriac does not darken.

In a small bowl combine vinegar, mustard, paprika, mayonnaise & sour cream and season with salt & pepper.

Cut cornichons into thin rounds and add to dressing along with vegetables and mix well.

Allow to marinate for 30 minutes in a refrigerator before serving alongside cooked & chilled shrimp and sliced lettuce.