

## **CELERIAC AND APPLE SALAD**

[From *From Asparagus to Zucchini: A Guide to Farm-Fresh Seasonal Produce*]

1 pound whole celeriac  
½ cup orange juice  
3 firm, tart apples  
½ cup mayonnaise  
1 cup chopped celery  
½ cup chopped walnuts  
salt & freshly ground pepper

Peel and cut celeriac into matchstick pieces. Toss with orange juice until coated. Peel, core, and chop apples; mix with celeriac. Marinate 10 minutes, turning often, then strain, reserving juices. Place mayonnaise in large bowl and, little by little, add orange juice marinade until thinned to the point where it coats a spoon thickly. Beat smooth and combine with the drained celeriac, apples, celery, and nuts. Marinate 2 hours, season with salt and pepper, and serve.

*Makes 5 cups.*