

CELERIAC AND APPLE SALAD 2

From the Kitchen Gardener, Oct/Nov 2000 issue

Submitted by Sister Mary Ann

1 medium to large celeriac root
¾ cup orange juice
2 large crisp apples
½ cup mayonnaise
3 Tbsp chopped parsley
½ cup chopped walnuts
½ cup raisins
Salt and freshly ground pepper to taste

Peel and grate the celeriac to make 3 cups.

Place ½ cup of the orange juice in a medium bowl and add the grated celeriac.

Peel and core the apples, chop into ½-inch chunks, and add to the celeriac and orange juice. Marinate for 10 minutes, stirring occasionally.

In a small bowl, whisk together the mayonnaise and the remaining ¼ cup orange juice until smooth. Pour over the celeriac and apples. Add the parsley, walnuts, raisins, and salt and pepper to taste, mix well. Chill before serving.

Makes 6 servings

Nutritional Information per serving: 330 cal; 21 g fat; 190 mg sodium; 5 g fiber.