



RECIPES FROM: chimacum corner farmstand

In France, the country which produces the most celery root, you will find a salad called Celerie-Rave Remoulade. Usually served as an appetizer, it involves a delicious mustard sauce. Tassie

CELERIE-RAVE REMOULADE (Celery Root in Mustard Sauce from Julia Child's Mastering the Art of French Cooking)

Ingredients:

1 lb celery root (3 – 3 1/2 c once cut into julienne matchsticks)
1 1/2 tsp salt
1 1/2 tsp lemon juice
4 Tbsp strong dijon mustard
3 Tbsp boiling water
1/3 – 1/2 c olive oil
2 Tbsp wine vinegar
salt and pepper
1 – 3 Tbsp chopped mixed green herbs or parsley

Directions:

Peel the celery root and cut it into julienne matchsticks. Toss in a bowl with the salt and lemon juice, and let steep for 30 minutes. Rinse the pieces in cold water, drain, and dry them in a towel.

Warm a 2 quart mixing bowl in hot water. Dry it. Add the mustard and beat in the boiling water by droplets with a wire whip. Then beat in the oil by droplets to make a thick creamy sauce. Beat in the vinegar by drops, and season to taste.

Fold the celery root into the sauce, and allow it to marinate for 2-3 hours or overnight. Decorate with herbs before serving.

*If you're going to all the trouble to cook this wonderful French salad, you should most definitely open a bottle of white wine. Don't forget to serve it with some Pan d'Amore white bread and lots of fresh butter. **Make Julia proud!***

