

Fennel and Celery Root Slaw

By Kathy Gunst

Kathy's Note: Celery root or celeriac is a great winter root vegetable. When it is peeled and thinly sliced and mixed with mayonnaise it is called celery remoulade (very popular in French bistros). This is a variation of that classic French dish combining raw celery root and fresh fennel with parsley, lemon and a touch of mayonnaise. It is topped with toasted chopped pecans.

Ingredients:

2 cups celery root or celeriac, peeled and cut into very thin julienne strips

2 cups very thinly sliced fresh fennel bulb

2 scallions, very thinly sliced

Salt and pepper to taste

1/2 cup chopped fresh parsley

1/4 cup lemon juice

1/2 cup olive oil

About 1/3 cup mayonnaise

About 1 cup pecan halves, toasted in a 350 degree oven for 8 minutes and coarsely chopped

Instructions:

In a bowl mix the celery root, fennel, scallions, and parsley. Add the lemon juice, oil, and mayonnaise and gently toss to coat all the vegetables. Season with salt and pepper to taste.

Transfer to a serving bowl or plate and top with the toasted pecans.

Serves 4 to 6