

Marinated Root Vegetable Salad

Almost any mixture of fall root vegetables could be used here, if the same roots are not available. This recipe was used in the November 2013 Farm Fresh Food Day at Mill Creek and Dexter High School.

Ingredients:

Root Vegetables:

- 1 cup Chioggia Beets
- 1 cup Carrots
- 1 cup Red Meat Radishes
- 1 cup Hakurei Turnips

Dressing:

- 2 Tbsp. Minced Garlic
- 2 Tbsp. Honey or Sugar
- 1 ½ Tbsp. Rice Vinegar
- 1 ½ Tbsp. Sesame Oil
- 1 ½ Tbsp. Olive Oil
- Pinch Red Chile Flakes
- To taste Salt



Directions:

Trim ends and any rough exterior parts of the roots. Slice root vegetables thinly using a mandolin or food processor. Toss dressing ingredients together and pour over vegetable mixture. Marinate vegetables for about one hour. Serve chilled or at room temperature. Will stay fresh for 2-3 days in the refrigerator.

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