



CARROT SALAD WITH WALNUTS AND CURRANTS

Makes 6 servings.

I serve this salad very often as a first course. The combination of crunchy walnuts, spicy dressing and sweet currants make this dish distinctive.

INGREDIENTS

- 1¼ pounds carrots, about 8 medium
- ¼ cup extra-virgin olive oil
- 1½ tablespoons Dijon type mustard
- 1 tablespoon honey
- 12 tablespoons lemon juice
- 1/3 cup currants
- ½ cup toasted walnuts, coarsely chopped
- 1 cup tightly packed flat leaf parsley, coarsely chopped
- Kirby cucumber, diced (See Note)
- Kosher salt
- Freshly ground black pepper

PREPARATION

1. Peel the carrots and trim. Grate in a food processor fitted with the medium grating attachment.
2. In a medium bowl whisk the olive oil, mustard, honey, lemon juice, salt and pepper. Add the carrots, walnuts, currants and parsley. Toss well and season to taste.
3. I suggest that you recheck the seasoning before serving.