

## Squash + Root Vegetable Salad—adapted from Bon Appetit, November 2012

- 1 ½ cups shredded raw butternut squash
- 1 ½ cups shredded raw rutabaga
- 1 ½ cups shredded raw sweet potato.
- 1 ½ cups shredded raw celery root (as you shred it, put it in a large bowl of cold water with lemon juice to prevent browning ... drain, of course, before adding to the other vegetables)
- 2 peeled and shredded apples (Fujis are fab!) (You can also peel, quarter, and cut these in matchsticks rather than shredding.)
- 1 cup Italian parsley, chopped
- ½ cup of 1-inch pieces of chives

Put all the ingredients in a large bowl. And coat with the dressing. Season with salt and pepper.

### DRESSING:

- 1 roughly chopped Granny Smith apple, core removed
- ¼ cup raw, unfiltered apple cider vinegar
- 1 Tablespoon fresh lime juice
- 1 Tablespoon minced shallot
- 1 teaspoon raw sugar
- ¼ cup + 1 Tablespoon safflower or grapeseed oil (I used olive oil.)
- Salt and pepper to taste

Puree the apple, vinegar, and lime juice in the food processor, occasionally scraping down the sides with a spatula, until smooth. Strain mixture through a fine-mesh sieve into a medium bowl. Press down on the solids to extract as much juice as possible. Whisk in the shallot, and oil until well blended. Season with salt and pepper.