

MOM'S TOMATO, CUCUMBER, AND CELERY ROOT SALAD

Makes 6 Servings

INGREDIENTS

Salad

- 1 medium celery root (celeriac)
- 2 lemon cucumbers, or 1 regular cucumber
- 1 enormous beefsteak tomato, or 3 reasonably-sized slicers
- 1 red onion

Dressing

- 3 Tbsp fresh dill, minced
- 3 Tbsp golden balsamic vinegar
- 2 Tbsp olive oil
- 1 Tbsp honey or agave syrup
- 2 tsp Dijon mustard
- 1 clove garlic, minced
- Salt and pepper, to taste

DIRECTIONS

1. Wash and peel celery root. Cut into large chunks and toss in a saucepan. Cover with water and bring to a boil, then reduce heat to a simmer. Cook for 10 minutes or until just barely fork tender. Drain and allow to cool before assembling the salad.
2. Chop cooled celery root into ½-inch pieces. Peel and chop cucumbers into ½ inch-chunks. Chop tomato into ½ inch pieces, and thinly slice red onion.
3. In a large bowl, whisk together dressing ingredients.
4. Toss together veggies with the dressing. Taste and adjust seasonings if desired. Refrigerate at least 2 hours before serving, to allow the flavors to get to know each other.

