

# Celeriac Salad

*From The-Stupids.com*

This is a variation on the classic French remoulade. It's disgustingly simple and very refreshing.

1 medium or 1/2 large celery root (celeriac)

1 tbs Dijon-style mustard

1 tbs white wine vinegar

3 tbs extra-virgin olive oil

black pepper

1 tbs chopped parsley

salt

1/2 red jalapeno or Hungarian pepper

Peel and julienne the celeriac. In a bowl, mix the mustard, white wine vinegar, and pepper. Whisk in the olive oil. Toss together the celeriac and parsley in the dressing; adjust salt. Cover and refrigerate overnight.

Before serving, seed the pepper, cut into thin strips, then cut the strips into tiny dice. Plate the celeriac, sprinkle with the pepper, then dress with a few drops of olive oil. Now go wow your guests.

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