

CAROTTES RAPEES

Prepared by: Kimi Nelson, May 2017

Source: The Silver Palate Cookbook

Makes: 4 to 6 portions, as part of an hors d'oeuvre selection

3 large carrots, trimmed and peeled
½ cup dried currants
Juice of 1 medium-size lemon
Juice of 1 medium-size orange
¼ cup vegetable oil
¼ cup chopped fresh mint
1/8 teaspoon freshly ground black pepper

Coarsely shred the carrots, using a food processor or a mandoline.

Toss the carrots in a mixing bowl together with the remaining ingredients. Cover and refrigerate. Serve very cold.

Kimi's Notes: This was a very easy, very refreshing salad. I think what I liked the most is that it wasn't a mayonnaise based recipe and the sweetness was delivered by the carrots. I would definitely make it again!

