

Grated Carrot, Kohlrabi and Radish Salad

By Martha Rose Shulman | **YIELD Serves six** |

INGREDIENTS

1 ½ pounds mixed carrots, kohlrabi, black radish and daikon, peeled and grated on the large holes of a grater or cut in thin julienne (any combination; 4 cups total)

Kosher salt to taste about 1/2 teaspoon

1 ½ cups water

1 tablespoon sugar

½ cup rice vinegar

2 tablespoons slivered mint leaves or chopped cilantro optional

PREPARATION

Step 1

Combine the grated or julienne vegetables in a large bowl, and toss with about 1/2 teaspoon salt. Place in a strainer or colander set over a bowl or in the sink. Let stand for about 30 minutes.

Step 2

Meanwhile, combine the water, sugar and vinegar in a saucepan, bring to a boil and remove from the heat. Pour into the bowl in which you combined the vegetables, and allow to cool to room temperature.

Step 3

Briefly rinse the vegetables, and squeeze dry. Add to the bowl with the vinegar mixture, and stir together. Refrigerate for one hour or longer. To serve, lift from the vinegar bath with a slotted spoon and arrange on a platter. Garnish with the mint or cilantro, and serve.

Tip

Advance preparation: You can keep this in the refrigerator, the vegetables marinating in the vinegar mixture, for several days.

PRIVATE NOTES

Leave a Private Note on this recipe and see it here.