

Asian Style Shredded Root Salad

Jonnab Perkins

5 carrots

1 ruby heart radish

½ medium celeriac

¼ cup mayonnaise

2 tablespoons tamari

2 tablespoons sesame oil

1 teaspoon sesame seeds

1 teaspoon fish sauce

1 teaspoon hot chili oil (add more for a spicier salad)

Shred vegetables and put into serving dish. Whisk mayonnaise, tamari, sesame oil, sesame seeds, fish sauce, and hot chili oil until blended. Pour over vegetables and stir. You if you want a saucier salad you can make more dressing and add as desired. Dressing will hold in the refrigerator for several weeks.