



Shaved Brussel Sprout Salad

INGREDIENTS

(Makes 6-8 side servings or 4 main)

8 c brussel sprouts, shaved
2 c carrot, shredded
3/4 c radishes, shredded
2 c celery, shaved or sliced thinly
3/4 c red onion, thinly sliced
1/3 c scallion, sliced
1/3 c fresh parsley, chopped
3 oranges, segmented (blood orange if you can find it) Use 2 for segments, 1 for juicing

DRESSING

2/3 c juice of an orange
2 T lime juice
2 t balsamic vinegar
2/3 c Olive oil
salt, pepper

INSTRUCTIONS

1. Prep all your vegetables as noted above. Using a mandolin, shave the sprouts, the onion and celery. Use a box grater for the radishes and carrot. If you don't have, or don't feel comfortable with a mandolin then simply thinly slice the vegetables.
2. Place all the cut vegetables in a large serving bowl and set aside as you prepare the dressing.
3. Segment the orange. Cut them over a bowl so you can catch any of the juices that may drip down. Squeeze whatever juice you can get out of the pulp.
4. Whisk together all the remaining ingredients and pour over the salad, tossing thoroughly. This salad is best when it is dressed at least 15-20 minutes prior to serving.
5. Arrange the orange segments on top of the salad.