



Sweet & Sour Carrot Celeriac

This dish is pretty to look at and a little surprising to taste. The strong celery flavor of the root is perfect with carrots. And the slightly thickened sweet & sour sauce is delightful.

It can be served hot, room temperature or cold.

Adapted from The Jewish Holiday Cookbook by Gloria Kaufer Greene. I received this book as a gift from friends who attended a Seder at our home more than 30 years ago. The pages are well-worn and happily stained from time in the kitchen.

Ingredients

¾ C cold water
1 TBSP extra virgin olive or canola oil
2 TBSP freshly squeezed lemon juice
1 TBSP sugar
½ tsp salt
3 medium sized carrots, sliced
1 medium celeriac knob, sliced and cut into quarter slices

Optional for extra thickening

1 TBSP potato starch or 1 tsp arrowroot
1-2 TBSP cold water

Directions

1. In a medium saucepan big enough to just hold the vegetables, mix water, oil, sugar & salt. Bring to a boil.
2. Add carrots, toss to coat, lower to simmer, cover & cook for 3-4 minutes.
3. Add celeriac pieces; toss to combine & simmer for about 10 minutes more, until vegetables are cooked through and tender.
4. Sauce will thicken as it cools, but if you prefer it thicker, combine potato starch or arrowroot with cold water into a paste; stir into sauce while it's still hot.

