

Gina's “Grate Raw Beet” Salad

From – *Asparagus to Zucchini: a Guide to Farm-Fresh Seasonal Produce*

raw beets

raw carrots

salad oil and salad vinegar (or your favorite vinaigrette dressing)

chopped fresh parsley

honey (optional)

- Scrub beets and carrots, then grate equal amounts – or whatever proportion you like or have on hand.
- Mix in your favorite vinaigrette dressing (or make your own 1:1 ratio of salad oil and vinegar).
- Sprinkle with parsley.
- Add a touch of honey for additional sweetness if desired.



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