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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