



THE FRONT BURNER

Cooking tips, recipes & more from **The Culinary Superstore**

Recipes from **How to Cook Everything Vegetarian** by Mark Bittman. Published John Wiley & Sons, Inc. Copyright 2007. Reprinted with permission of the publisher. All rights reserved.

Carrot Salad with Cumin

MAKES: 4 servings

TIME: 15 minutes

Fast, Make-Ahead, Vegan

Here's a simple salad in a typically North African style that features the sweetness of fresh oranges offset nicely by the tang of ground cumin. You can also combine carrot and celeriac, jicama, or sunchokes (Jerusalem artichokes), using the same dressing. It'll keep well, refrigerated, for up to a day after you make it, though it's best served not-too cold.

1-1/2 pounds carrots

Juice of 2 oranges

Juice of 1 lemon

2 tablespoons extra virgin olive oil

Salt and freshly ground black pepper

1 teaspoon ground cumin, or more to taste

1. Use the julienne cutter of a food processor to cut the carrots into fine shreds, or cut into 1/8-inch-thick slices.
2. Blend the citrus juices, oil, salt and pepper, and cumin and pour the dressing over the carrots. Toss and serve.