



SALAD RECIPE

(Rus)tic Tac Toe*The Bite*

Game for cookin' up food you can XO? Score with this delish Shaved Vegetable Salad from Evan Funke, exec chef of **Rustic Canyon**, using what's at the farmers market now like tangerines and mint. You win.

Small Changes
ADD UP

If 10,000 LA Biters go veggie 1 day a week, in a year we'll avert the emissions produced by driving a car around the equator 464 times.

Shaved Vegetable Salad

Serves 2

INGREDIENTS

(local and organic whenever possible)

For the salad:

- 1 small bunch baby beets, gold or **candy striped**
- 1 bulb fennel
- 3 small **sunchokes**
- 1 large tangerine, cut into segments
- 1/4 cup picked mint leaves
- 1 bunch asparagus (the skinnier the better)

1/2 cup toasted pistachio nuts (make sure they're not a **recalled brand**)

For the vinaigrette:

- 4 large Meyer lemons
- 1 tsp salt
- 1 Tb sugar
- 1/4 cup **olive oil**

DIRECTIONS

First, wash your vegetables. Peel the beets, take off the outer portion of the fennel and cut it in half. A Japanese **mandoline** is the best tool for the next steps, but using a knife to slice it as thinly as you can will work too. Very finely slice the fennel, beets, and sunchokes, and stick them in a bowl. Add the tangerines and mint. Cut the asparagus lengthwise down the center with a knife (or the mandoline, if you've got one and know how to work it). Cover the bowl with a damp towel and set aside.

For the vinaigrette, **zest** the lemons into a medium bowl - if you happen to have a **microplane** (late-night-infomercial impulse buy, anyone?) use that, but a sharp knife or vegetable peeler'll do the trick. Juice the lemons through a strainer into the same bowl. Add the salt and sugar, then whisk in the olive oil pouring it in a slow stream.

To finish, dress the salad lightly with the vinaigrette, season with a little salt and fresh cracked black pepper. Toss gently and serve.