

Salt and Serenity

Carrot Radish Slaw with Pistachios and Raisins

Adapted from Chef Joshua McFadden's recipe for Carrot and Beet Slaw

Serves 4

½ cup shelled pistachios (salted or unsalted, whatever you can find)
¼ cup champagne vinegar (or white wine vinegar)
½ teaspoon kosher salt
¼ teaspoon sugar
1 shallot, thinly sliced
⅓ cup golden raisins
1½ pounds carrots (about 8 medium carrots) –rainbow carrots are beautiful in this salad if you can find them.
4 large radishes
¼ cup mint leaves (loosely packed)
⅓ cup Italian parsley leaves (loosely packed)
½ teaspoon ground cumin
¼ - ½ teaspoon red pepper flakes
1 teaspoon honey
½ cup extra virgin olive oil
Kosher salt and freshly ground black pepper

1. Preheat oven to 350°F. Spread pistachios out on a rimmed baking sheet. Toast in oven for 6-8 minutes. You will know they are done when the kitchen begins to smell like toasted nuts and you will ask yourself, "What is that incredible aroma"? Don't let it go too long or you will ask yourself, "What is that awful smell?"
2. In a medium sized bowl, whisk together vinegar, salt and sugar. Add sliced shallot and raisins and stir well. Let sit for about 30 minutes, while you prepare the rest of the ingredients.
3. Wash, peel and cut the ends off the carrots. If you have a mandoline, go ahead and julienne the carrots. If you don't have one, lucky you, you get to practice your knife skills! Cut each carrot into about 3 inch lengths. Cut a thin slice from one side of the carrot and set the carrot on this flat side. This gives you a steady base so the carrot won't roll around while you cut it. Cut the carrot lengthwise into slices 1/8-inch thick. Stack all the slices on top of each other, and cut through the layers to create matchstick sized pieces. You will get more proficient and speedy with each successive carrot! Place carrots in large mixing bowl.

4. Thinly slice radishes. This will be a breeze after julienning the carrots. Add radishes to carrots in the bowl. Coarsely chop mint and parsley and add them to the bowl.
5. Drain shallots and raisins, saving the liquid. Add shallots and raisins to carrots and radishes. Whisk cumin, red pepper flakes and honey into drained vinegar. Slowly drizzle olive oil into vinegar, while whisking.
6. Pour about $\frac{1}{3}$ cup of dressing onto salad and toss well. Taste and add additional salt and pepper and more dressing if you need it. Transfer to serving bowl, scatter pistachios on top and serve.

Leftover salad keeps well in the fridge and tastes even better on the second day.