

Carottes Râpées

by Margaret Fulton

This simple salad is delicious served as part of an hors d'oeuvre. It is also a suitable accompaniment for most cold meats. A little finely chopped shallot or onion may be added for extra flavour.

750g (1½ lb) Carrots
2 tablespoons Parsley
5 tablespoons French dressing*

Grate the carrots finely and place them in a bowl with the chopped parsley.

Pour over the dressing and toss thoroughly.

Transfer the salad to a serving dish and chill lightly before serving if preferred.

Serves 4 to 6.

Variation:

Use young turnips, when they are in season, instead of carrots. Add 2 tablespoons Dijon mustard to the French dressing to make a piquant dressing, before adding to the salad.