

## Golden Beet and Celeriac Remoulade

I adapted this recipe from [Nigel Slater](#), whose dressing offers the perfect balance of creaminess, tanginess, and *je ne sais quoi*. Adding golden beets pumps up the salad's visual appeal and adds a second layer of earthy sweetness.

Serves 8

1 pound celeriac, about 1 medium  
10 ounces golden beets (you can see I found a large one above, or substitute 2-3 medium)  
Juice of 1 Meyer lemon (about 1/4 cup), divided  
3 tablespoons mayonnaise  
2 tablespoons Dijon mustard  
1 tablespoon sour cream  
1/3 to 1/2 cup finely chopped parsley, or a combination of parsley and chives (which I used)

Peel the celeriac and the beet(s). I used a peeler first but then switched to a knife about halfway through. When peeling the celeriac, remove both the outer brown skin as well as the light green layer under the peel (if yours has it). Cut into chunks. Shred, preferably with the medium shredding disk of a food processor, if you have one. Transfer to a large serving bowl and toss with half the lemon juice.

Whisk the remaining lemon juice, mayo, dijon, and sour cream and scrape over the vegetables. Top with the herbs and toss through. I actually didn't need salt and pepper, but season, if desired, to your liking. Serve immediately.