

DAIKON RADISH SALAD

1 Daikon
¼ cup Olive oil
½ tsp Celtic salt
¼ Balsamic Vinegar (I like the Alessi White infused
with figs)
1 tbl. Dijon mustard

Brush clean the Daikon under water as you would a carrot.
Grate into medium bowl. Set aside. Whisk together the
olive oil celtic salt balsamic vinegar and Dijon mustard.
Toss with the Daikon. Allow to marinate for about 10
minutes.

Enjoy the Bounty!