

Celeriac

- Remove stalks & thick skin, rinse and cut into pieces. Cook same way as carrots.
- Grate in a salad for celery-related flavor, steam, mash, puree, or toss frozen in a soup.
- Take your time eating (good for several weeks)

Store unpeeled and unwashed in a plastic bag in the refrigerator.

To freeze: remove outer rind of the root and slice the smooth inner white part. Blanch 2 min, cool, dry and store in plastic bag.

