



Spicy Carrot Salad

Recipe by Stephen Pavy

Serves: 24 in a buffet

Serve with Joseph Phelps Vineyards Sauvignon Blanc

4 lbs.	Carrots
½ tsp. plus 1 tsp.	Salt
½ tsp.	Sugar
¼ cup	Lemon juice
4	Large garlic cloves, peeled and thinly sliced
¼ cup	Extra virgin olive oil
2 tsp.	Cayenne pepper
1 tsp.	Freshly ground cumin
2 Tbsp.	Chopped flat leaf parsley

Scrape carrots and cut diagonally into large slices. Cook carrots in water to cover, adding ½ tsp salt and sugar to water, for 8-10 minutes (fresher carrots need less time). Carrots should be just tender, and not mushy. Drain carrots and chill. Cooked carrots may be kept for up to 48 hours before serving.

To make the dressing: sauté sliced garlic in olive oil until soft. Blend garlic, olive oil, lemon juice, cayenne pepper, cumin and remaining 1 tsp salt.

Before serving carrots, add the dressing and toss to coat. After carrots are placed in serving dish, scatter chopped parsley over them.