

Celeriac with Kimchi Remoulade

Serves 4-6 | 25 minutes

This French bistro classic combines thinly cut celeriac, aka celery root, with remoulade, usually an herby mayonnaise flavored with Dijon mustard. When we first went to New Orleans a few years later, I discovered another remoulade. In the American South it gets spicier and more colorful, and I adapted my version to include horseradish, Crystal hot sauce, Worcestershire, pickled peppers, and a shot of ketchup. I was making some not long ago, and when I reached for the jar of Mama Lil's peppers, the Choi's kimchi was right next to it. And that's how I got to kimchi remoulade, with no apologies to Larousse.

2 tablespoons RGF salt-packed capers, chopped

½ teaspoon RGF salt

½ teaspoon sugar

1 tablespoon apple cider vinegar

¼ cup Louisiana dried shrimp, finely chopped (optional)

1 tablespoons grated fresh horseradish (substitute 1 teaspoon prepared horseradish)

2 tablespoons extra virgin olive oil

½ cup Choi's green cabbage kimchi, chopped

2 cloves garlic, crushed or grated (substitute ¼ teaspoon Burlap & Barrel Purple Stripe garlic)

1 tablespoon wholegrain mustard

¼ cup Duke's mayonnaise

1 tablespoon ketchup

1 celeriac (celery root), trimmed, peeled, cut into matchsticks*

1 medium carrot, cut into matchsticks

1 celery stalk, preferably with leaves, finely chopped

*If you must grate, know this: box grater will shred the celeriac too finely, so use the large hole grating disc on a food processor.

Step 1 Soak the capers in cold water for 15 minutes, drain, and chop coarsely.

Step 2 Dissolve the salt and sugar in the vinegar in a large bowl, then mix in the rest of the ingredients.

Step 3 Add the celeriac, carrot, and celery and toss. Taste and add salt if needed. Best at room temperature.