

## **Grated Carrot Salad with Preserved Lemon and Coriander**

From Melissa Clark, *Dinner in French*

1 ½ tbsp coriander seeds  
2 tbsp fresh lemon juice, plus more to taste  
2 tbsp chopped preserved lemon  
¼ tsp fine sea salt, plus more to taste  
½ tsp honey, or to taste  
5 tbsp extra virgin olive oil, plus more as needed  
1 lb carrots  
¼ c cilantro leaves and tender stems, chopped  
2 tbsp fresh mint leaves, chopped  
Coarsely ground black pepper

Heat a small skillet over medium heat. Toast coriander, shaking the pan once or twice, until fragrant, 1-2 minutes. Transfer seeds to mortar and pestle and crush. Scrape them into a large bowl. Add lemon juice, preserved lemon, salt, and honey and stir. In a slow, steady stream, whisk in oil. Taste and add more salt, honey, or lemon as necessary.

Grate the carrots on the largest holes of a box grater or in a food processor with disk attachment. Toss carrots in vinaigrette, along with cilantro and mint. Add more salt or lemon juice as needed. Serve with a drizzle of olive oil and sprinkling of pepper.

## **Spicy and Sour Carrot Salad**

Just barely adapted from Jason Wang, *Xi'an Famous Foods*

8 oz carrots  
4 tsp garlic puree (i.e. garlic pressed or pounded to a paste)  
30 Sichuan peppercorns  
4 dried red chile peppers, sliced into thin slivers  
¼ c vegetable oil  
½ tsp salt  
½ tsp sugar  
4 tsp toasted sesame oil  
¼ c white vinegar  
Chopped cilantro (optional)

Peel and slice carrots into ⅛ inch matchsticks (or slice with mandoline or box grater).

Place carrots in a large bowl, and set the garlic, Sichuan peppercorns, and dried chile peppers on top in a small pile.

In a small skillet, heat the vegetable oil over medium until the oil starts to shimmer (or just until the smoking point, about 6 minutes). Remove from the heat and carefully pour the hot oil over the aromatics on top of the carrots.

Add salt, sugar, sesame oil, and white vinegar to carrots and toss to mix evenly. Top with cilantro and serve.