

"SUBTERRANEAN" SALAD

Ingredients	Amounts
Fingerling potatoes	6 lbs
Baby beets, trimmed	3 lbs
Carrots, peeled and cut into 1-inch pieces	3 lbs
Parsnips, peeled and cut into 1-inch pieces	3 lbs
Olive oil	½ cup
Salt and pepper	As needed
Frisée lettuce	48 cups
Lemon-Mustard Vinaigrette*	3 cups
Chives, cut into 4-inch pieces	As needed

Method

1. Place potatoes, beets, carrots and parsnips in roasting pan. Drizzle with oil; season with salt and pepper. Roast in 400°F oven about 45 minutes or until tender. Cool; cut potatoes and beets in half.
2. For each serving, toss 2 cups frisée with 1 tablespoon vinaigrette until well coated; mound on plate. Toss 6 potato halves, 3 beet halves, 3 pieces of carrot and 3 pieces of parsnip with 1 tablespoon vinaigrette; scatter on top of frisée. Garnish with chives.

Yield: 24 servings

* To make Lemon-Mustard Vinaigrette, in blender, combine ½ cup Dijon mustard, ½ cup lemon juice and 4 cloves garlic. With motor running, slowly add 2 cups olives oil until emulsified. Season with salt and pepper. (Yields 2 cups)