

Gnome Cooking

MOROCCAN CARROT SALAD

- 1 pound carrots
- $\frac{1}{2}$ teaspoon brown sugar
- 1 minced red onion
- 1 clove garlic, crushed
- 1 tablespoon olive oil, plus more as needed
- $\frac{1}{4}$ teaspoon turmeric
- $\frac{1}{4}$ ground cumin
- 3 tablespoons freshly chopped parsley
- Juice of 1 lemon

Wash, peel and cut the carrots into thin slices. Steam until just tender. Drain and set aside.

Heat olive oil in a skillet and sauté the onion and garlic over low heat until soft. Add the turmeric, cumin, brown sugar, parsley and lemon. Stir over heat until aromatic, about 20 seconds. Toss over the carrots, season with salt and pepper and set aside for at least 1 hour for the flavors to blend. Serve.

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