

## Third Prize Winner ~ 2017 Turnip Cook-Off

### Harvest Turnip Slaw Corner Store

1/4 cup	Blended oil - a mix of canola (90%) and EVOO (10%)
2 cloves	Garlic, med-fine chop
1/4 cup	Apple Juice
1/2 tsp.	Dried thyme
1 TBSP	Kosher salt
1 cup	Dried cranberries
1 TBSP	Dijon mustard
1/4 cup	Gustare “Whole-Lemon” oil*
1	Lemon, zest and juice
1 TBSP	Fresh thyme
1/2 tsp.	Black pepper
4 cups	Raw Eastham Turnip, thinly sliced into “ribbons”
2 cups	Carrots
1 cup	Toasted Pecans, coarsely chopped
2	Scallions, sliced on the angle

Preheat blended oil; sauté garlic until lightly golden. Remove from heat. Add apple juice, dried thyme, salt and dried cranberries. Combine thoroughly; cover.

In large bowl, whisk dijon mustard, whole-lemon oil, lemon zest, lemon juice, fresh thyme, salt and black pepper. Add cranberry mixture too bowl; combine with spatula. Add Eastham Turnip, carrots, pecans and scallions. Combine thoroughly.

Refrigerate 1 - 2 hours before serving.

\* Gustare whole-lemon oil can be purchased at Gustare Oils & Vinegars retail locations in Chatham and at Mashpee Commons