APPLE-RADISH SALAD WITH SMOKED WHITEFISH

INGREDIENTS:
- 3 tbsp olive oil
- 3/4 tsp kosher salt
- 1/2 tsp freshly ground black pepper
- 2 lbs daikon radish, cut into 1/2” slices
- 1/4 cup fresh dill, chopped
- 1 tbsp shallots, chopped
- 2 tbsp unfiltered apple cider
- 2 1/2 tbsp cider vinegar
- 1 cup granny smith apples, thinly sliced
- 1 cup honeycrisp apples, thinly sliced
- 6 oz. skinned smoked whitefish, 1/2” pieces
- 2 tbsp fresh basil, sliced

PREPARATION:
1. Preheat oven to 400°F.
2. Combine 1 tbsp oil, 1/2 tsp salt, 1/4 tsp pepper, and daikon radish in a large bowl. Toss to coat.
3. Spread daikon radish, cut side down, on a baking sheet. Bake at 400°F for 25 minutes or just until tender and golden. Cool completely.
4. Combine dill, shallots, apple cider, cider vinegar, remaining 2 tbsp oil, 1/4 tsp salt, and 1/4 tsp pepper in a large bowl. Add apples and daikon; toss gently. Top with whitefish and basil.

Recipe source: Henry Ford Community College Culinary Arts

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FOOD SAFETY TIPS

- When purchasing seafood at a farmers market, be sure to use an insulated bag or cooler to keep it chilled when taking it home.

- After handling raw fish, wash hands for at least 20 seconds with warm water and soap.

- Wash all utensils, dishes, cutting boards, and counter tops with soap and water between preparing raw fish and other foods in your kitchen.


This recipe was provided by the Michigan Farmers Market Association. Development was supported by a Food Safety Training and Education grant provided by the Michigan Department of Agriculture and Rural Development. For more recipes and program information, please visit mifma.org.