

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



Shop at your farmers market, make this recipe, share your photo. #MIFarmersMarkets

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.

Food safety tips provided by the USDA, <https://www.fda.gov/food/buy-store-serve-safe-food/selecting-and-serving-fresh-and-frozen-seafood-safely>

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