

PEAR, SWEET POTATO, AND PARSNIP SALAD

By Chef Daniel Pliska, University Club and University Catering

INGREDIENTS:

SALAD

- 1 quart sweet potatoes, roasted and diced $\frac{3}{4}$ by $\frac{3}{4}$ inch
- 2 cups parsnips, roasted and diced ($\frac{3}{4}$ by $\frac{3}{4}$)
- 2 cups pears, poached, cored, peeled, and diced ($\frac{3}{4}$ by $\frac{3}{4}$)
- 2 cups celery, diced ($\frac{1}{2}$ by $\frac{1}{2}$)
- 1 cup golden raisins

DRESSING

- $\frac{1}{2}$ cup honey
- $\frac{1}{2}$ cup white balsamic
- $\frac{1}{2}$ cup parsley
- $\frac{1}{2}$ cup vegetable oil
- $\frac{1}{4}$ cup tarragon
- $\frac{1}{2}$ teaspoons cumin powder
- Salt and pepper to taste

DIRECTIONS:

1. Prepare the dressing by whisking the honey and white balsamic vinegar with the herbs and cumin.
2. Whisk in the oil in a slow stream to make a vinaigrette.
3. Toss with the vegetables, pears, and raisins. Chill and serve.

Makes 18 servings (approximately 12 cups)