

## Daikon with Tahini Dressing

from *Farmer John's Cookbook*, John Peterson

This is an attention-getting dish: it's unique, it's attractive, and it tastes wonderful. It goes well wherever you might see coleslaw. It's fantastic on a bed of lettuce served with fish, and it makes a great light sandwich when stuffed into pita bread. Mix in some cooked shredded chicken and an extra  $\frac{1}{4}$  cup tahini, and you have a delicious, unique chicken salad. An

4 inches Daikon , cut into matchstick-size strips

$\frac{3}{4}$  cup thinly sliced red radishes

1 medium carrot, grated (about  $\frac{1}{2}$  cup)

$\frac{1}{4}$  cup tahini

4 scallions, thinly sliced

1  $\frac{1}{2}$  Tbls. lemon juice

1 Tbls. dry sherry or vermouth

Salt

Sugar

$\frac{1}{4}$  cup almonds, chopped

Combine daikon, red radish, and carrots in a medium bowl. Whisk together the tahini, scallions, lemon juice, sherry, salt and sugar to taste. Thin the dressing with a few tablespoons of water until the mixture is a smooth paste. Toss the vegetables with the dressing and garnish with almonds.