

APPLE, BEET, AND CARROT SALAD WITH CITRUS DRESSING

SERVES 50 ADULTS

INGREDIENTS

10 lb. beets, washed and peeled
8 lb. carrots, washed and peeled
6 lb. crisp apples, peeled and cored

Dressing:

2 cups oil
1 cup lemon juice
3 cups orange juice
Salt to taste
Black pepper to taste

DIRECTIONS

1. Using either a box grater over a stainless bowl or a food processor, shred the raw, peeled beets, carrots and apple. Mix together. Whisk the lemon juice, orange juice and oil with a sprinkle of salt and black pepper.
2. Toss the shredded vegetables and fruit with the citrus dressing. Let sit refrigerated for an hour for flavor to develop.