

# FUMÉ BLANC

## *Citrus Marinated Vegetable Salad*

*Dry Creek*  
VINEYARD

1 BUNCH	celery, peeled & cut into 1/8 x 3" strips	3 EACH	lemons, juiced
2 EACH	carrot, use a peeler to create 3" long strips	3 EACH	limes, juiced
1 EACH	red onion, cut into half and finely sliced	1/2 CUP	white wine vinegar
1/2 CUP	cilantro, chopped	1 CUP	olive oil
1 CUP	almond slivers, toasted	1 TBL	kosher salt
		1 TSP	black pepper

**METHOD** Combine all ingredients. Toss the mixture thoroughly. Let the mixture rest for 20 - 30 minutes before serving. Enjoy!

This salad will complement many dishes. Try it with pan-roasted chicken, lighter fish such as trout or sole, or as a side dish.