

Moroccan Carrot and Orange Salad

1 # lb- carrot shredded

3 tblspn -Olive oil ex virgin

5 med to large- oranges peeled & segmented(Reserve 1 to zest & juice)

1-2 lemons juiced

1 med - sweet onion cut in 1/2 sliced as thin as possible (use mandolin for thin uniform slices)

1/4 Cup Walnuts toasted chopped rough

1/2 Cup Currants (hot water to plump and soften) drain liquid and reserve

1/8 tspn dry mustard powder

Red pepper flakes to taste about 1/4 tspn

Combine Juice from orange and lemon whisk vigorously while adding olive oil in a thin stream add salt to taste and reserved currant liquid along with dry mustard and red pepper flakes. Toss with carrots and remaining ingredients. Let stand for 1/2 Hour or more for flavors to develop.