



Passover Crudites & Horseradish Green Goddess

Yields: 8 portions

When serving a large group for passover, I tend to lean more towards something on the “snackier” side with a dip. It’s great for the kids at the Seder to munch on or if you have a particularly hungry and impatient adult. At Galit, we serve these crudites as an edible representation of some of the elements on the seder plate.

For the green goddess dressing:

- 1 teaspoon baking soda
- 1 bunch cilantro
- 1 bunch parsley
- 5 sprigs dill
- 1 bunch green onions
- 1 tablepoon kosher salt
- 1 avocado, diced
- 4 tablespoons white wine vinegar
- 3 tablespoon lemon juice
- 5 tablespoons horseradish, prepared
- 2 cups canola oil
- 1 cup extra virgin olive oil

1. Bring a medium saucepan of water to a boil over high heat. Get a large bowl and fill it with ice with a little bit of water and keep close by. Once the water is boiling, add the baking soda.
2. Cut the stems off the cilantro and parsley. Cut the green tops off the scallions.
3. Place the cilantro, parsley, scallion tops and the whole pieces of dill into the boiling water. Cook for 3 minutes. With a large pair of tongs remove the herbs and place in the ice water for 1 minute.
4. Remove the herbs for the ice water and wrap in a dish towel. Ring them out of all excess water. Place on a cutting board and chop finely.
5. Place the chopped herbs, salt, vinegar, lemon juice, and horseradish in a blender. Puree on low speed and slowly increase to medium-high speed until the mixture becomes smooth.
6. Mix the two oils in a vessel with a spout. With the blender still on medium-high speed, slowly pour the oil into the blender until fully incorporated.
7. Remove the dressing from the blender and refrigerate until needed.



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For the crudites:

7 cups water
1 onion
2 ea bay leaves
3 sprigs thyme
1 cup white wine
5 tablespoons kosher salt
1 lemon, cut in quarters
1 cup extra virgin olive oil
1# sunchokes, washed and cleaned
1# heirloom baby carrots, peeled, tops removed.

1. In a medium saucepan, combine all the ingredients except for the sunchokes and carrots. Bring to a boil.
2. Meanwhile, clean the carrots and slice the sunchokes into ½-inch thick slices.
3. Turn the heat down until the liquid is boiling gently. Add the sunchokes to the pot and cook until tender, about 15 minutes. Remove the sunchokes from the pot and add the carrots. Cook until tender, for about 10 minutes.
4. Let the carrots and sunchokes cool down and refrigerate until needed. If you are keeping overnight, let the liquid in the saucepan cool down fully and store the carrots and sunchokes in the cooled down liquid.

To serve: Place the cooked carrots and sunchokes on a plate with romaine hearts, pickles, sliced radishes. Put the green goddess dressing in a small bowl for dipping. Enjoy!