Arabian Celery & Herb Salad

 

Arabs and Europeans have been trading with one another for centuries, so the addition of fresh, Nordic dill to this salad recipe shouldn’t come as a surprise.

Ingredients:

Juice of one, big lime (3 – 4 tablespoons limejuice)

1 teaspoon sumac (see notes, below)

2 tablespoons toasted sesame seeds

Salt and ground black pepper, to taste

½ cup olive oil

6 ribs celery with leaves, thinly sliced on bias

1 large or 2 small shallots, thinly sliced

1 bunch whole, flat-leaf parsley leaves

¾ ounce fresh dill (one of those little plastic packets from the market)

Preparation:

Whisk together the limejuice, sumac, sesame seeds, salt, pepper and oil. Drizzle it over the celery, shallots, parsley and dill in a large bowl. Toss to combine.

Notes:

Sumac is a red, citrusy Mid-Eastern spice powder sold at any competent spice shop (I get mine from Milwaukee’s *Spice House*). This salad can be prepared well ahead of serving because the ingredients are not prone to wilting right away after adding the dressing.