

Salsify Salad

One bunch salsify or oyster plant, 1 cup diced celery, 6 sliced stuffed olives, $\frac{1}{2}$ teaspoon salt, $\frac{1}{4}$ cup olive oil, 2 table-
spoons vinegar, $\frac{1}{4}$ teaspoon onion juice,
dash paprika.

Scrub the oyster plant, then stew in salted water. Rub off skin and cut the roots into inch lengths. Prepare a French dressing of the salt, oil, vinegar, onion juice and paprika. Marinate the oyster plant and celery separately in it for twenty minutes, then combine; garnish with any salad green and bestrew with the olives.