

Make-Your-Own Wreath Salad

2 to 3 carrots

15 radishes

1 bunch green onions

1 head cauliflower

1 to 2 heads curly endive

1 turnip

1 bunch celery

1 bunch broccoli

1 pint cherry tomatoes

1 Styrofoam wreath ring

Wash vegetables, and drain well. Slice carrots and turnips into 1/8-inch slices. Place in a bowl of ice water and refrigerate until needed.

Trim stem ends from radishes. Cut radishes, using a commercial radish rose cutter, or slice petals in radishes with a sharp paring knife, following pattern of roses in shape. Place in a bowl of ice water and refrigerate for petals to open.

Cut celery stalks into 2-inch pieces. Cut several slits at both ends of each piece, cutting almost to the center. Place in a bowl of ice water and refrigerate for ends to curl.

Trim both ends of green onions, leaving about 2 inches of green tops. Place green onions on a cutting board. Using a sharp knife, cut through length of green tops in several places. Place in bowl of ice water and refrigerate for tops to curl.

Trim flowerets from broccoli and cauliflower. Place broccoli and cauliflower flowerets and cherry tomatoes in separate plastic bags and refrigerate until ready to assemble wreath.

Wash curly endive thoroughly and drain well. Trim stem ends from endive. Attach endive to the plastic-foam circle, using florist's picks and overlapping leaves to ensure complete coverage. Skewer vegetables with toothpicks and stick them into wreath. Celery fans and tomatoes are easier to attach by inserting the toothpick in the wreath first, then sticking the vegetable onto the end of the pick.

Serve dip from bowl placed in center of wreath.