



Julia Sherman is an artist, photographer, writer, editor and cook who shares her excellent garden-centric recipes on the blog [Salad for President](http://saladforpresident.com).
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Salad of the Month

Julia Sherman

Shaved Baby Artichoke and Marinated Mushroom Salad

⌚ Active 30 min; Total 45 min
Serves 6

- 1½ Tbsp. fresh lemon juice, plus 1 lemon half
- 2 Tbsp. red wine vinegar
- 6 Tbsp. extra-virgin olive oil
- 3 Tbsp. coarsely chopped parsley
- 1 tsp. coarsely chopped oregano
- 1 garlic clove, smashed
- 6 oz. white mushrooms, trimmed and sliced
- 6 oz. oyster mushrooms, trimmed and torn into small pieces
- Kosher salt and pepper

1 lb. firm, superfresh baby artichokes

4 celery ribs, thinly sliced

Parmigiano-Reggiano cheese shavings, for garnish

1. In a medium bowl, combine the lemon juice with the vinegar. Whisk in the olive oil until well blended. Add the parsley, oregano, garlic and mushrooms, season with salt and pepper and toss to coat. Let stand at room temperature for 15 minutes. Discard the garlic clove.
2. Meanwhile, squeeze the lemon half into a medium bowl of water; add the lemon to the bowl. Working with 1 artichoke at a time, cut off and discard the stems. Pull off the dark outer leaves until you reach the

tender yellow leaves. Using a serrated knife, cut 1 inch off the top of each artichoke, then slice very thinly and add to the lemon water.

3. Drain the artichokes and pat dry. Add the artichokes and celery to the mushrooms, season with salt and pepper and toss. Transfer to plates and top with cheese shavings.

Look for this salad at Chefs Club by Food & Wine, our new Manhattan restaurant, 275 Mulberry St.; chefsclub.com.