



**JULIENNE OF CARROTS
AND SQUASH**
SERVES 10

This colorful side dish is easy to prepare for large groups.

- 4 large carrots (about 8 ounces), trimmed and peeled
- 2 medium zucchini (about 8 ounces), trimmed
- 2 medium yellow squash (about 8 ounces), trimmed
- 4 tablespoons ($\frac{1}{2}$ stick) unsalted butter
- Grated zest and strained juice of 1 lemon (about 2 tablespoons juice)
- 2 tablespoons chopped flat-leaf parsley
- Salt and freshly ground pepper

1. Using a mandoline on the julienne setting, thinly shred carrots, zucchini, and yellow squash, keeping vegetables separate. (The vegetables can also be cut by hand.)
2. Bring a large pan of salted water to a boil. Add carrots and cook just until tender, about 1½ minutes. Drain well.
3. In a large sauté pan, heat butter over medium-high heat. Sauté vegetables until hot, about 2 minutes. Toss with lemon zest and juice and parsley; season with salt and pepper. Serve immediately.



Top left: Caterers tell us that beef and lamb are the most popular reception entrées across the country. Susan Gage prepares TENDERLOIN of beef with mustard and serves it with black pepper and cider sauce, wild mushrooms, spaetzle, and julienne of carrots and squash. Top right: European CHEESES on a silver tray with black grapes, dried cherries, Kalimyra figs, and olive branches. Above: A poached pear stands beside an entrée of roasted POUSSIN with red-wine sauce and dried cranberries, served with roasted red pearl onions, grilled acorn squash, and wild rice.