FIESTA PICA DE GALLO
Prepared for the Edible Academy Solstice Weekend by Chef Carolina Saavedra of La Morada, Bronx
Yield: 7.5 cups

Ingredients
• 2 lbs of beets
• 2 lbs of carrots
• 2 lbs of radishes
• 2 lbs of cucumbers
• 2 lbs of kohlrabi
• 3 x 15.75 ounce bags (party size) organic corn chips
• 4 lemons or 4 limes or 12oz of apple cider vinegar
• 8 oz brown sugar or 8 oz agave or 8 oz honey
• Salt, to taste
• Pepper, to taste

Instructions
Peel the beets, carrots and kohlrabi. Wash and pat dry beets, carrots, radish, cucumbers, and kohlrabi.

Finely chop as small as possible beets, carrots, radish, cucumbers, and kohlrabi. In a large mixing bowl, place all chopped ingredients. Season chopped ingredients with salt, pepper, sweetener, and acid of choice. Serve and enjoy!