

Roasted Winter Vegetables

This makes an excellent and healthy side for Thanksgiving or any meal. The wide variety of winter squashes and root vegetables offer a unique diversity in terms of color and flavor. The vegetables suggested below are just that – suggestions. Feel free to mix in any variety of winter vegetables – parsnips, celery root, acorn squash, yams, carrots...whatever. You can't go wrong! Just keep in mind, each vegetables cooks at its own pace so the first step of blanching them you really need to do individually.

6 c rutabaga, peeled cut into $\frac{3}{4}$ " cubes
6 c white sweet potato, cut into $\frac{3}{4}$ " cubes
6 c butternut squash, cut into $\frac{3}{4}$ " cubes

2 c diced red onion
Olive oil as needed
Salt and pepper to taste

Bring a large pot of water to a boil and salt it liberally. If you have a strainer that can hold your vegetables and fits neatly into the pot, great! Otherwise you'll want to be prepared to scoop them out with a large slotted spoon.

Set up a large mixing bowl with iced water.

To blanch, add all of the rutabagas to the water at once, cook them in the water until you are able to pinch through them but they still feel firm. Scoop them out of the pot and put them directly into the ice bath. Repeat the process with the sweet potatoes and the butternut squash.

Rutabagas, sweet potatoes and squash all cook at different rates (rutabagas take the longest, squash is generally the quickest). The idea here is to bring all the vegetables to the same degree of doneness before mixing them together. That way when you put them in the oven together they all cook up the same. The blanching of the vegetables can be done up to 3 days ahead of serving them.

If you want to store them for a few days before serving them, drain the vegetables out of the iced water onto a sheet pan lined with paper towels before storing them.

To finish the vegetables, preheat the oven to 375.

Heat a large sauté pan over medium high heat. Add enough oil to the pan, just to coat the bottom then add the vegetables. Depending on the size of the pan you may need to do this in

batches. You do not want to overcrowd the pan as it will inhibit the coloring of the vegetables. Season with some salt and pepper. Sauté the vegetables until you achieve a nice brownness on at least one face of the vegetables, add some onion toss a couple more times then transfer the vegetables to a roasting pan. Repeat this process with the rest of your vegetables until you are done. Put the pan in the oven and roast them for 20 minutes or until your veggies have achieved the desired texture. Serve immediately!