



Serves 4 - 6

This is a favorite at our holiday table. I vary the vegetables and the herbs so it is slightly “new” each time I make it. Feel free to choose any combination of squash and root vegetables. Golden beets make a nice addition as well. This recipe calls for bacon because I like the smoky flavor it imparts but you can certainly prepare these without. I like to leave the vegetables as large pieces so they roast and concentrate their flavors.

3oz(wt) Bacon, sliced thin
1 Tablespoon Oil
1 each Onion, diced small

Oven-Roasted Vegetables

3 each Parsnips, peeled, diced large
1 each Celery Root (small), peeled, diced large
3 each Carrots, peeled and sliced thick
1 each Sweet Potato, diced large
12 each Brussel Sprouts, cut in half
2 Tablespoons ~~olive oil~~
1 Tablespoon fresh, chopped ~~onion~~
1 each Delicata Squash, cut in half, seeds removed, sliced thick
2 cups Butternut Squash, peeled, diced large
to taste Salt & Pepper

Cut the vegetables in uniform large size.

Place bacon in a heavy bottomed sauté pan over medium heat. Cover and cook until the fat is rendered and the bacon is golden & crisp. Pour off the excess bacon fat and add the olive oil. Add the onion with some salt and pepper and cook covered until the onions are soft (3-4 minutes), stirring occasionally.

Add the parsnips, celery root, carrots, sweet potato, brussel sprouts, water & thyme to the pan. Cover and steam for 5 minutes. Remove the cover and add the rest of the vegetables. Toss to mix together and place the covered pan in a pre-heated 350 degree oven for 15-20 minutes, or until each of the vegetables are cooked through.

If you are serving this with a roast, you can prepare everything and wait to place it in the oven. The vegetables can be finished in the oven for the last 20-30 minutes with the roast.

Chef Bruce Riezenman
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Eat well!

