

November 2014: Thanksgiving Sides!

Mashed Root Vegetables with Buttermilk and Chives

- 2 pounds celery root, peeled and cut into 1-inch pieces
- 1 pound rutabaga, peeled and cut into 1-inch pieces
- 1 pound Yukon Gold potatoes, peeled and cut into 1-inch pieces
- 5 cloves garlic, peeled
- 4 Tablespoons unsalted butter
- $\frac{3}{4}$ cup buttermilk
- $\frac{1}{2}$ teaspoon salt
- $\frac{1}{4}$ teaspoon freshly ground pepper
- $\frac{1}{4}$ teaspoon ground nutmeg
- $\frac{1}{3}$ cup snipped fresh chives

Bring 1 inch of water to a simmer in a large pan or Dutch oven. Place celery root, rutabaga and potatoes in a large steamer basket over the water. Cover and steam over medium-low heat for 20 minutes. Add garlic and continue steaming, checking the water level and adding more water as necessary, until the vegetables are fall-apart tender, 20 minutes more.

Remove the vegetables, drain the cooking liquid and return the vegetables to the pan. Add 2 Tablespoons butter and mash until smooth, leaving it chunky if you like it rustic. Gradually stir in the buttermilk, salt, pepper and nutmeg.

Just before serving, stir in the remaining 2 Tablespoons butter and the chives.

Makes 8 Servings

Roasted Root Vegetables

- 8 to 12 slender carrots, peeled and trimmed
- 8 to 12 baby turnips, peeled
- 6 to 8 fingerling potatoes, scrubbed and cut lengthwise in halves
- 1 or 2 large parsnips, peeled, trimmed, and cut diagonally into 1-inch-thick slices
- 1 or 2 medium onions, trimmed, peeled and halved, each $\frac{1}{2}$ cut into quarters
- 1 or 2 large beets, peeled and cut into thick wedges
- 1 or 2 kohlrabi bulbs, peeled and cut into thick wedges
- 1 celery root, trimmed and halved, halves cut crosswise into 1-inch-thick slices
- 1 pound Brussel sprouts, halved if large
- 1 whole head garlic, separated into cloves, unpeeled

- 2 or 3 sprigs fresh rosemary, sage, or thyme
- Salt
- Freshly ground black pepper
- Extra-virgin olive oil

Preheat the oven to 400° F.

Put all the vegetables and the herb sprigs in a large baking dish. Season well with salt and black pepper, drizzle generously with olive oil, and toss them with your hands to coat them evenly.

Put the baking dish in the preheated oven and cook, stirring the vegetables occasionally, until they are tender and golden brown, about 45 minutes. Serve the vegetables from their baking dish or transfer them to a platter to accompany a roasted main course.

Makes about 12 Servings

Cranberry Sauce with Port and Dried Figs

- 1- $\frac{2}{3}$ cups ruby Port
- $\frac{1}{4}$ cup Balsamic vinegar
- $\frac{1}{4}$ cup packed golden brown sugar
- 8 dried black mission figs, stemmed and chopped
- 6-inch long sprig of fresh rosemary
- $\frac{1}{4}$ teaspoon ground black pepper
- 1-12 ounce bag fresh cranberries
- $\frac{3}{4}$ cup sugar

Combine first 6 ingredients in medium saucepan. Bring to a boil, stirring, until brown sugar dissolves. Reduce heat to low and simmer 10 minutes. Discard rosemary sprig. Mix in cranberries and $\frac{3}{4}$ cup sugar. Cook over medium heat until the liquid is slightly reduced and berries burst, stirring occasionally, about 6 minutes. Cool, transfer to a bowl and chill until cold.

Cranberry sauce can be prepared up to 1 week ahead. Cover and keep refrigerated.

Makes about 3 cups



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Brussel Sprouts Slaw with Maple Glazed Pecans

- 1 cup large pecan halves
- ¼ cup pure maple syrup
- ½ teaspoon plus 1 tablespoon kosher salt, plus additional for seasoning
- ¼ teaspoon freshly ground black pepper
- ¼ cup whole grain Dijon mustard
- 2 tablespoons apple cider vinegar
- 2 tablespoons fresh lemon juice
- 1 tablespoon granulated sugar
- ¼ cup vegetable oil
- 1½ pounds Brussel sprouts, trimmed

Preheat oven to 325° F. Spray a large sheet of foil with nonstick spray. Place pecans on small rimmed baking sheet. Whisk maple syrup, ½ teaspoon kosher salt, and ¼ teaspoon ground black pepper in a small bowl. Add to nuts and toss to coat; spread in single layer. Bake nuts 5 minutes. Stir. Continue to bake nuts until toasted and glaze is bubbling thickly, about 6 minutes. Immediately transfer nuts to prepared foil and separate. Cool completely. *DO AHEAD: Can be made 2 days ahead. Store airtight.*

Whisk mustard, vinegar, lemon juice, and sugar in small bowl; whisk in oil. Season with kosher salt and pepper.

Bring large pot of water to boil. Add 1 tablespoon kosher salt. Add Brussel sprouts. Cook until crisp-tender and still bright green, about 5 minutes. Drain; rinse with cold water. Cool on paper towels. Using processor fitted with 1/8- to ¼-inch slicing disk, slice Brussel sprouts. (You can also use a sharp knife to slice thinly.) Transfer to large bowl. *DO AHEAD: Dressing and Brussel sprouts can be made 1 day ahead. Cover separately; chill.*

Toss Brussel sprouts with enough dressing to coat. Let marinate 30 to 60 minutes. Mix in some pecans. Place slaw in serving bowl. Top with remaining pecans.

Makes 8 servings

Crispy Jerusalem Artichokes (Sunchoke) with Balsamic

- 2 Tablespoons olive oil
- 2 pounds small Jerusalem artichokes (aka sunchokes) scrubbed and quartered
- Kosher salt and freshly ground pepper
- 4 sprigs rosemary
- 1/4 cup unsalted butter
- 3 Tablespoons balsamic vinegar

Heat oil in a large skillet (you will need a lid) over medium-high heat. Add Jerusalem artichokes and 1/4 cup water. Season with salt and pepper. Cover and cook, stirring occasionally, until Jerusalem artichokes are fork-tender, about 8 to 10 minutes.

Uncover skillet and cook, stirring occasionally, until water is evaporated and Jerusalem artichokes begin to brown and crisp, 8 to 10 minutes longer. Transfer to a platter.

Add rosemary and butter to skillet and cook, stirring often, until butter firms and slightly browns, about 4 minutes.

Remove skillet from heat and stir in vinegar. Spoon brown butter vinegar sauce and rosemary over the Jerusalem artichokes and serve immediately.

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