



Roasted Winter Root Vegetables:

2 turnips, peeled, slice into wedges
4 medium-sized carrots, peeled, cut into 1" lengths
2 medium parsnips, peeled, chopped
4 medium-sized gold potatoes, quartered,
2 medium yellow onions, peeled, quartered
1/3 cup olive oil, divided
Salt and black pepper to taste
4 golden beets, trimmed
1 head garlic

Place turnips, carrots, parsnips, potatoes, and onions in a large bowl or clean plastic bag. Add 4 Tablespoons oil; toss to coat. Place vegetables in a large greased shallow roasting pan in one layer. Sprinkle with salt and black pepper to taste.

Wrap trimmed beets in small aluminum foil, leaving top open. Drizzle the beets with about 1/2 Tablespoon olive oil. Place in roasting pan.

Cut a thin slice from the top of garlic head. Wrap completely in foil after adding about 1/2 Tablespoon over the cut garlic. Place in roasting pan.

Roast at 425 for about an hour, turning them every 15-20 minutes with a spatula until they are tender and browned, Scrape up any browned bits and stir in before putting them in the serving dish. Drizzle beets with oil if needed.

Remove roasted vegetables when tender. Continue to roast beets until tender and garlic until softened. Sprinkle roasted vegetables lightly with salt and pepper.

Peel; discard peels from beets, wedge cut beets; add to vegetables. Squeeze, toss roasted garlic with vegetables. Serves 4 to 6

About the Recipe: Roasted root vegetables with their caramelized flavor are the perfect side to serve with any winter supper. Add the blush of golden beets and soft melting roasted garlic for an over-the-top delicious taste.