

Oven-Roasted Winter Vegetables

Serves 6

3 medium carrots
2 medium parsnips
½ lb rutabaga (about ¼ of a medium rutabaga)
Vegetable oil
1 medium red onion, cut into wedges
2 cloves garlic, cut into slivers
¼ cup dry sherry or chicken stock
2 tbsp melted butter
½ tsp each salt and pepper
1 tbsp chopped fresh parsley
baby red potatoes (optional)

Preheat oven to 400F (200C). Peel carrots, parsnips and rutabaga; cut into 2-by ½ inch strips. In lightly oiled 13-by-9 inch baking dish, combine carrots, parsnips, rutabaga, onion, garlic, and potatoes if using.

In a small bowl, combine sherry and butter; drizzle over vegetables. Sprinkle with salt and pepper. Cover dish with foil; bake for 30 minutes. Remove foil; bake 25-30 minutes, stirring occasionally, until vegetables are tender and light golden. Sprinkle with parsley before serving.