



Rustic Balsamic-Roasted Root Vegetables

Say that five times fast. This dish is intoxicatingly aromatic, with the scent of the rosemary roasting and releasing its essence into the root vegetables. We suggest serving it aside a rosemary-encrusted, roasted pork loin, or a grilled steak with caramelized onions simmered in red wine.

Serves 6-8 people as a side dish

Ingredients

Balsamic marinade:

- 1/8 cup balsamic vinegar
- 1/8 cup Pinot Gris
- ¼ cup extra virgin olive oil
- 2 tablespoons chervil, finely chopped
- 2 tablespoons fresh rosemary
- 1 teaspoon coarse French sea salt
- 1 teaspoon black peppercorns, coarsely ground
- 1 teaspoon lemon zest

Root vegetables:

- 4 baby red potatoes, quartered with skin on
- 4 white fingerling potatoes, with skin on, sliced ¼-inch thick on the diagonal
- 3 purple potatoes, quartered with skin on
- 1 medium sweet potato, peeled and sliced into ¼-inch-thick rounds
- 1 medium yam, halved then sliced ¼-inch thick
- 1 small beetroot, quartered with skin on
- 1 large carrot, with skin on, sliced ¼-inch thick on the diagonal
- 1 bulb garlic, peel cloves and leave whole
- 1 chipolone onion, peeled and quartered
- 3 sprigs fresh rosemary (optional)

Preparation

Preheat oven to 375° F.

Prepare the balsamic marinade:

Combine all ingredients, whisk together and set aside.

Prepare the root vegetables:

Place the roots into a large mixing bowl. Pour the prepared marinade over the roots and toss to coat. Place into 13"x9" pan, assemble rosemary sprigs on top. Roast uncovered for approximately 45 minutes or until the edges are golden brown. Pierce with a fork to test for tenderness.

Serve immediately.

[Chef's Note: Don't feel limited to the roots used here. The potato varieties work well with the marinade, but do be adventurous. Keep enough potatoes in the mix to provide a starch base for the balsamic marinade, but do try a new root from time to time, just to mix things up. Some of our personal favorites include celeriac, parsnip, and rutabaga.]

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