

Deirdre's Roasted Winter Vegetables with Maple-Ginger Glaze

This recipe serves 4.

After Thanksgiving Deirdre wrote to say, "all of the kids at dinner (ages 3 - 17) had seconds on these and ate everything, including the Brussels sprouts"

Ingredients:

1/2 lb parsnips, peeled and cut into 2 x 1/2" sticks
1/2 lb carrots (3 or 4), peeled and cut into 2 x 1/2" sticks
1/2 lb turnip (about 1 medium), peeled and cut into thin wedges
1/2 Brussels sprouts, trimmed, larger ones halved
2" piece fresh ginger, peeled and sliced into very thin matchsticks (about 1/3cup)
3 tbsp unsalted butter, melted
Salt and pepper to taste
1 tsp grated fresh ginger
1-1/2 tbsp pure maple syrup

Directions:

Heat oven to 425F.

Spread vegetables and ginger matchsticks on large, low-sided roasting pan or heavy rimmed baking sheet. Drizzle with butter and season with salt and pepper. Toss to evenly coat, and spread vegetables so they are one layer deep. Roast and toss a couple times until veggies are tender and golden brown in spots, about 30 minutes.

Combine grated ginger and maple syrup, and drizzle over vegetables; toss and roast another 5 minutes. Vegetables should be very tender and brown in spots. Serve warm.