

Roasted Root Vegetables

Wonderful medley of flavors, potentially a meal in itself.

Served at the Weathers' Wine cellar.
Recipe courtesy of Jean Weathers.

Quantity	Ingredients	Preparation Notes
	Non-stick vegetable spray	
9 Tblsp	extra virgin olive oil	
2 Tblsp + 1 1/2 teasp	chopped fresh thyme	<ul style="list-style-type: none"> • Position 1 rack in top third and 1 rack in bottom third of oven and preheat to 425°F. • Spray 2 large rimmed baking sheets with nonstick spray.
2 Tblsp + 1 1/2 teasp	chopped fresh majoram	<ul style="list-style-type: none"> • Whisk 6 tablespoons oil, 2 tablespoons thyme, and 2 tablespoons marjoram in large bowl. • Add yams, carrots, parsnips, rutabagas, and onions and toss to coat.
2 lbs	medium yams, peeled, halved lengthwise, then cut crosswise into 1/4 to 1 1/2 inch pieces	<ul style="list-style-type: none"> • Sprinkle vegetables generously with salt and pepper and divide between prepared baking sheets
1 1/2 lbs	carrots, peeled, cut into 3/4 inch thick rounds (about 4 cups)	<ul style="list-style-type: none"> • Roast vegetables until tender and brown in spots, turning occasionally, about 50 minutes. (Can be made 4 hours ahead. Let stand at room temperature.
1 1/2 lbs	parsnips, peeled, cut into 3/4 inch thick rounds (about 4 cups)	<ul style="list-style-type: none"> • If desired, rewarm in 350°F oven about 15 minutes, or microwave on high until heated through, about 6 minutes, before continuing.)
1 1/2 lbs	rutabagas peeled, cut into 1/2 inch pi9eces (about 4 cups)	<ul style="list-style-type: none"> • Whisk balsamic vinegar, remaining 3 tablespoons oil, 1 1/2 teaspoons thyme, and 1 1/2 teaspoons marjoram to blend in small bowl.
2	Med size red onions (about 1 lb), peeled, root ends left intact, cut into 1/2 inch thick wedges.	<ul style="list-style-type: none"> • Drizzle over roasted vegetables. • Sprinkle with chopped parsley and lemon peel. • Season with more salt and pepper, if desired.
3 Tblsp	balsamic vinegar	<ul style="list-style-type: none"> • Transfer to platter; garnish with parsley sprigs
3 Tblsp	chopped fresh parsley	<ul style="list-style-type: none"> • Serve hot or at room temperature.
2 teasp	grated lemon peel	
	Fresh parsley sprigs	