



Chef Bruce's Roasted Root Vegetable Cobbler

***Featuring Root Vegetables from
Vankleek Hill Farmers' Market Vendors:
Meadowlark Rise Farm, Harmony Gardens,
Pleasant Corner Gardens***

and Apple Cider from Sarah Cole Cider

“This is a recipe I created for the **CBC afternoon show in Ottawa** when **Brent Bambury** said he hated **parsnips**. Roasted with other roots, cider and honey the parsnips are coaxed to give up their natural sweetness. He was pleasantly surprised to find out that he actually liked them. This is a great side dish or light vegetarian dinner with a hearty green salad. You can mix and match whatever root vegetables you may have. Any combination will work and you could even add 3-4 nice firm apples or pears diced.” *Chef Bruce*

Ingredients:

2 white turnips	1/4 cup Sarah Cole apple cider
4 medium carrots	1 tsp. cinnamon
6 parsnips	1 tablespoon fresh thyme, leaves only, finely chopped
6 good-sized jerusalem artichokes	1/4 tsp. sea salt
1 small butternut squash, peeled and seeded	freshly milled black pepper
12 pearl onions, peeled & blanched until just soft	1 cup rolled oats ~ or ~ organic 7 grain cereal
8 cloves garlic	1/2 cup grated old cheddar
1/4 cup honey	2 tbsp. butter
2 tbsp. sherry vinegar	
2 tbsp. organic canola oil	

Method:

Pre heat the oven to 350 degrees.

Peel all the vegetables and cut into one-inch cubes.

In a pan melt the butter with the canola oil, cinnamon, thyme, sherry vinegar and honey. Place the vegetables, onions and garlic in a bowl and toss with the butter & honey mixture, salt & pepper.

Place the vegetables in an ovenproof casserole. Pour in the apple cider. Place the casserole in the oven and roast until the vegetables are tender and pierce easily with a fork, approximately 45 minutes.

In a bowl mix together the oats, cheddar and butter and spread over the vegetables. (At this point the casserole can be refrigerated for up to two days.) Place the dish in the pre-heated oven and bake for 20 minutes. Remove the casserole and serve hot.

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