

## RECIPE CORNER

### Roasted Fall Vegetables

#### Ingredients

3 medium yellow onions, peeled and cut into quarters (leave root end intact)  
3 medium russet potatoes, scrubbed and cut lengthwise into 1/2-in.-thick slices  
3 medium turnips (1 1/2 lbs.), cut into eighths  
4 large carrots, cut into 3-in. lengths (cut thickest pieces in half lengthwise)  
3 large parsnips, peeled and cut into 3-in. lengths (cut thickest pieces into halves or quarters lengthwise)  
2 butternut squashes, peeled, halved, seeded, and cut into 3- by 1-in. pieces  
2 sweet potatoes, peeled and cut into 3- by 1-in. pieces  
About 3/4 cup extra-virgin olive oil  
1 tablespoon coarse salt  
1/2 tablespoon black pepper  
Fresh rosemary to taste



#### Directions

Preheat oven to 400°. Put all vegetables (except sweet potatoes) into a very large bowl (or two large ones); put sweet potatoes in a separate bowl. Drizzle bowls generously with olive oil and sprinkle with salt and pepper. Toss gently with your hands to coat; spread mixed vegetables on two large baking sheets. Break up rosemary sprigs and sprinkle over vegetables.

Roast vegetables 15 minutes. Stir gently with a metal spatula if they are sticking. Add the sweet potatoes. Continue roasting, stirring vegetables every 15 minutes if necessary and changing positions of pans to ensure even browning, until vegetables are browned and tender, 40 minutes to 1 1/4 hours. Remove from oven and set aside. Repeat with remaining half of mixed vegetables, sweet potatoes, and 2 1/2 rosemary sprigs.

Pour vegetables onto a serving platter and season to taste with salt and pepper. Garnish with a few sprigs of rosemary and serve warm or at room temp.

### Harvest Pumpkin Soup

#### Ingredients

1 medium pumpkin  
3 cups chicken stock  
3/4 cup heavy whipping cream  
1/4 teaspoon ground nutmeg  
1/2 teaspoon ground sage  
1 1/2 teaspoons salt  
Dash cinnamon



#### Directions

Preheat oven to 400 degrees. Poke a couple of holes in pumpkin and then place pumpkins on a baking sheet. Roast until soft to the touch, about 45 minutes. Remove pumpkins from oven and let cool. Once pumpkins are cool cut in half (will cut easily now) and scrape out pumpkins seeds (save for roasting your own pumpkin seeds) then scrape out the flesh from skins into a food processor. Add chicken stock to the pumpkin and puree. Pour soup into a large saucepan and bring to a simmer over medium heat. Stir in cream, nutmeg, sage and salt. Mix well and remove from heat. Serve garnished with a dollop of more of whipping cream and a dash of cinnamon

I like serving this with ginger snap cookies on the side to dunk in the soup

