

# Julia's Cookbook

## MAPLE ROASTED ROOT VEGETABLES

2 small turnips, peeled, halved, cut into large dice 2 medium parsnips, peeled, cut into large dice  
1 large sweet potatoes, peeled, cut into large dice  
2-3 large carrots, peeled, cut into large dice  
2-3 beets, peeled, cut into large dice  
2-3 Yukon Gold Potatoes, cut into large dice ½ stick salted butter  
3 tbsp. maple syrup  
Olive oil  
Salt & Pepper

Seasonings – Cumin Seed, Rosemary & Thyme, Fennel Seed, Hot or Sweet Paprika, Powdered Garlic, Italian Seasonings

Preheat oven to 425°F.

Cut vegetables into wedges, quarters, and eights. Just make sure they are relatively the same size, for even cooking. Toss vegetables with olive oil, salt, pepper, and seasonings in large bowl or Ziploc bag. Roast in a single layer, large, un-crowded roasting pan or sheet pan. Roast in the middle of oven until tender and golden brown, about 30 minutes, depending on cut of vegetable.

To make the maple butter, heat a small saucepan over medium heat. Add the butter and the maple syrup, continuing whisking until the butter and syrup is combined. When the vegetables are out of the oven, brush the slices with the maple butter.

Note: if adding tender herbs like parsley, dill, cilantro, or chervil you can add them for the last 5-10 minutes of cooking. Serves 6