

Maple-Glazed Baked Winter Vegetables

Adapted from Andrea Chesman's *Recipes from the Root Cellar*

- 6 cups peeled and diced mixed root vegetables (beets, carrots, celeriac, parsnips, radishes and/or turnips) in $\frac{3}{4}$ inch cubes
- 2 cups peeled and diced butternut Squash (about 1.5 lbs) in $\frac{3}{4}$ inch cubes
- 1 onion, halved and slivered (sliced vertically)
- 5 Tbs butter
- $\frac{1}{4}$ cup maple syrup
- 2 cloves of garlic minced
- 1 1/2 Tablespoons chopped fresh rosemary, sage or thyme
- 1 tsp salt
- $\frac{1}{2}$ tsp fresh ground pepper

Preheat the oven to 375 degrees. Butter a 9X13 inch glass baking dish. Combine all the veggies in a large bowl.

Melt the butter in a small saucepan over medium heat. Whisk in the maple syrup, garlic,



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