

WINTER FARMERS' MARKET RECIPES

CHEF JASON'S ROASTED ROOT SALAD

CHEF JASON'S ROASTED ROOT SALAD WITH MAPLE BALSAMIC VINAIGRETTE

One week, Jason D. Clark, of JDC's Just Delicious Catering, was guest chef at the Lamoille Valley Farmers Artisan Market. His menu included this root vegetable salad dressed with a tangy sweet-and-sour vinaigrette. Choose medium-size root vegetables for this salad.

Serves 5 to 6

1 celery root, peeled and julienned into 1-inch sticks
1 parsnip, peeled and julienned into 1-inch sticks
1 carrot, peeled and julienned into 1-inch sticks
1 rutabaga, peeled and julienned into 1-inch sticks
1 turnip, peeled and julienned into 1-inch sticks
1 beet, peeled and julienned into 1-inch sticks
2 tablespoons extra virgin olive oil
Salt and black pepper
Maple Balsamic Vinaigrette (recipe below)
10 ounces mixed greens
8 ounces herbed chèvre, crumbled *NOTE: Use plain chèvre*
2 MacIntosh apples, cored and thinly sliced

Preheat the oven to 400°F. Lightly oil a large roasting pan.

Mix all the julienned vegetables with the oil, salt and pepper. Spread out in a single layer in the prepared roasting pan. Roast for 45 to 60 minutes, turn the mixture every 15 minutes, until the vegetables are tender. Let the roasted vegetables cool.

To assemble, put the greens in a bowl and top with the roasted vegetables. Sprinkle the chèvre over the vegetables. Top with the sliced apples and drizzle with the vinaigrette. Serve immediately and enjoy!

MAPLE BALSAMIC VINAIGRETTE

Makes about 1¾ cups

NOTE: Only need half this amount for the salad

1 teaspoon dry mustard
½ teaspoon dried basil
¼ cup balsamic vinegar
½ cup maple syrup
1 tablespoon fresh lemon juice
1 clove garlic, minced
1 teaspoon salt
¼ teaspoon black pepper
1 cup extra virgin olive oil *NOTE: Only use 1/2 cup*

Combine the mustard, basil, vinegar, maple syrup, garlic, salt and pepper in a food processor. Process to mix. With the motor running, slowly pour in the oil and mix until well combined.