



## Recipes from Concord Roots bookmarks

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### Crunchy Celery , Turnip, and Radish Salad-Slaw in Blue Cheese Sauce

- serves 4 –6

- 1/2 head celery (about 6-7 stalks), peeled and thinly sliced, leaves picked and reserved
- 1 bunch radishes, ends trimmed, thinly sliced
- 1 bunch young turnips, ends trimmed, halved and thinly sliced
- 5 spring onions, white and green parts thinly sliced
- 1/2 cup fresh flat leaf parsley, chopped

For the sauce:

- 3 tablespoons Gorgonzola Dolce blue cheese, room temperature
- 2 tablespoons good quality mayonnaise
- 1/2 cup sour cream
- 2 tablespoons freshly squeezed lime juice plus 2 teaspoons zest
- 1 teaspoon kosher or sea salt
- 10 grinds black pepper
- 2 teaspoons sugar

1. In a medium mixing bowl, whisk together the blue cheese, mayonnaise, sour cream, lime juice and zest, sugar, salt and pepper until well combined. Cover and chill until ready to serve.

Just before serving in a large bowl toss all the vegetables, chopped parsley and celery leaves; add the sauce and mix well to combine. Taste for seasonings and serve.

### Roasted Parsnip and Apple Puree

- serves 6 or more

- 5 medium parsnips (almost 2 pounds)
- 1 large white onion, peeled, ends trimmed
- 2 Granny Smith apples
- 2 tablespoons olive oil
- kosher salt and cracked black pepper
- 1 1/2 cup 2% milk
- 1/2 tablespoon unsalted butter
- 2 tablespoons honey, plus extra for drizzling
- 2 tablespoons whisky

1. Arrange racks in upper and lower thirds of the oven. Heat oven to 375°F. Line two rimmed baking



sheets with aluminum foil.

2. Peel and trim parsnips. Cut tips from parsnips into 3/4" pieces. Quarter parsnips; remove the cores (don't worry too much if a bit remains). Cut into 3/4" pieces. Place on first baking sheet. Halve onions and cut into large cubes. Place on second baking sheet. Peel apples; remove cores and cut into 3/4" cubes. Place on baking sheet with onions.
3. Drizzle each pan with 1 tablespoon olive oil; season with salt and pepper. Bake 15 minutes; using spatula, flip fruit and veggies. Place pans back in oven, rotating racks. Bake 15 minutes more, or until softened and just golden brown. Immediately transfer parsnips, apples and onions to food processor.
4. Meanwhile, in small saucepot on medium-low heat, warm milk and butter. Add 1 cup milk to food processor; process 2 minutes, or until mostly smooth, adding more milk if necessary. Add honey and whisky and process just until combined. If you like added texture, you could stir in 1/2 cup toasted chopped pecans at this point.

Transfer to serving bowl; drizzle with honey and garnish with toasted pecans, if desired.

## **Shallot Soup with Crispy Pancetta**

- serves 4-6

- 1 tablespoon olive oil
  - 3 tablespoons butter
  - 5 cups shallots, thinly sliced, plus a half cup
  - Salt, pepper and crushed red pepper, to taste
  - 1 bay leaf
  - 2 cloves garlic, minced
  - 1/2 tablespoon rosemary, minced
  - 1/2 cup dry white wine
  - 20 ounces good quality chicken stock
  - 1/4 cup heavy cream
  - 5 1/2 inch slices pancetta, cubed
1. Heat olive oil and butter in a large soup pot over medium, add 5 cups shallots, sweat until soft for several minutes.
  2. Add salt, pepper, crushed red pepper and bay leaf. Cook until golden and beginning to caramelize, stirring often, about 20 minutes. Add garlic and rosemary.
  3. After another five minutes or so, deglaze with wine and reduce. Add chicken stock and simmer for at least 10 minutes, longer if you have the time. Remove bay leaf.
  4. Meantime, saute pancetta in a stainless steel pan until crisp. Remove with a slotted spoon and drain on paper towels. Add remaining 1/2 cup shallots to pancetta fat and cook until crisp. Place on paper towels.
  5. Remove soup from heat and puree with an immersion blender or in a food processor. Stir in cream and serve, topped with pancetta and frizzled shallots.

## **French Peasant Beets**



- serves 4 as a side or 2 for dinner

- 4-6 Beets with greens (I like a mixture of golden and red beets)
- 1 bunch Swiss chard
- 3 tablespoons butter
- 1 shallot
- Salt
- Freshly Ground Pepper
- 2 tablespoons white wine (Muscadet is my preference)
- 2 tablespoons water
- .5 pounds Bucheron Cheese (room temperature)
- Crusty peasant style bread (warmed in oven)

1. Scrub and peel the beets. Remove the greens and chop coarsely. Set the greens aside in a large prep bowl. Slice beets into 1/4 inch rounds.
2. Remove the ribs from the swiss chard and coarsely chop and toss into bowl with the beet greens,
3. In a large saute pan, melt butter. Sautee shallots.
4. Add beet rounds to the shallot butter mixture. Crack some pepper over the beets and a toss on a pinch of salt. Reduce heat and saute beets, turning over to ensure even cooking.
5. About 15 minutes later when beets are beginning to glaze and become tender, add greens and chard. Sautee for about 5 minutes, then add wine and cover. Cook until greens are wilted, adding water if necessary. Allow liquid to be mostly absorbed into greens, adjust seasonings.

## **Roasted Sunchokes & Hazelnut Gremolata**

- serves 4

Roasted sunchokes

- 2 pounds sunchokes, peeled and cut into 3/4" chunks
- 1/4 cup olive oil

Hazelnut gremolata

- 2 tablespoons hazelnuts, toasted and chopped
- 3 tablespoons Italian parsley, chopped
- 1 teaspoon lemon zest, minced
- 1 small clove garlic, pressed or finely minced

1. Add 2 tablespoons of kosher salt to a stock pot of boiling water. Add the sunchokes and boil until tender, about 15 - 20 minutes depending on the size of your chunks. Drain the sunchokes and pour out the water in the pot. Add the sunchokes back to the warmed pot to steam off the excess water. Add the olive oil and toss, season with kosher salt and pepper.
2. In a pre-heated 425 degree oven, cook the sunchokes on a baking sheet until crispy. Another 15 - 20 more minutes.



3. Toss all of the gremolata ingredients together and season with salt and pepper. Serve the sunchokes with gremolata sprinkled over top.

## **Roasted Radishes**

- serves 2 or more

- 1 bunch fat red round radishes, trimmed, very large ones halved/quartered, if desired
  - olive oil
  - 1 tablespoon unsalted butter, cut into small pieces, plus more for serving
  - small handful fresh thyme, plus more for garnish
  - some thin sliced red onion
  - sea salt
  - fresh cracked black pepper
  - crusty baguette
  - blue cheese, if desired
1. Heat oven to 400 degrees F.
  2. Place radishes in a roasting pan. Drizzle with olive oil and scatter butter pieces over. Strip thyme leaves off stems and sprinkle over the radishes. Season with salt and give everything a good toss.
  3. Roast for 15 to 20 minutes, or until radishes are wrinkly. If your radishes are small or skinny, watch them carefully, so as not to overcook them.
  4. Midway through cooking, give the pan a shake.
  5. Let cool slightly. Slice radishes into fat rounds. Place on a serving dish, drizzle with olive oil and dress with thin slices of butter. Sprinkle generously with sea salt and, if you like, some black pepper, too. Scatter red onion slices over the radishes. Serve with crumbled blue cheese or with hunks of crusty baguette and additional butter, salt and thyme.

## **Southwestern Spiced Sweet Potato Fries with Chili-Cilantro Cream**

- serves 4

- 2 large sweet potatoes, cut in large matchsticks/batons approx. 1/4" x 2"
  - 2 tablespoons olive oil
  - 2 teaspoons salt
  - 1 teaspoon ground cumin
  - 1 teaspoon chile powder
  - 1 teaspoon paprika
  - 1 teaspoon freshly ground black pepper
  - 1/2 teaspoon cayenne, or to taste
  - Chili-Cilantro Sour Cream (recipe below)
1. Preheat oven to 425 F.
  2. Toss sweet potatoes and olive oil in a large bowl.
  3. Combine salt, cumin, chile powder, paprika, pepper and cayenne in a small bowl.



4. Add spices to potatoes and toss to coat.
5. Arrange potatoes in one layer on baking sheet.
6. Bake in oven on lowest rack until undersides are browned, 12-15 minutes. Turn potatoes with a spatula and bake 10 more minutes.
7. Remove from oven and serve with Chili-Cilantro Sour Cream.

### **Chili-Cilantro Sour Cream**

- 1 cup sour cream
- 1 tablespoon freshly squeezed lime juice
- 2 teaspoons sweet chili sauce
- 1 small garlic clove, minced
- 1/2 teaspoon salt
- 1/2 teaspoon freshly ground black pepper
- 1 heaping tablespoon chopped cilantro

Combine all the ingredients except the cilantro in a medium bowl and whisk together. Stir in cilantro.

### **Crispy Cream-Braised Potatoes & Fennel**

- serves 4

- 3 yukon gold potatoes (about 1.5 pounds) – peeled and cut into irregular 1.5" to 2" chunks
  - 2 fennel bulbs – trimmed, cut lengthwise into wedges about 1.5" wide (leaving core intact)
  - About 2 to 3 cups of half-and-half or cream 1 bay leaf
  - 1/4 teaspoon fennel seed
  - Kosher salt + freshly ground black pepper
  - 3 or 4 large springs of thyme, finely chopped
  - 1 large leafy sprig of rosemary, finely chopped
  - heaping 1/4 cup finely grated parmesan reggiano
  - zest from 1 small orange, finely grated
1. In a 3 to 4 quart pan, combine potatoes, fennel wedges, bay leaf, and fennel seed. Add enough half-and-half to fully cover the potatoes and fennel. Season generously with kosher salt and ground black pepper. Over medium-high heat, bring the half-and-half to a simmer, then lower heat to just maintain the simmer. Cook until the potatoes and fennel are soft and tender, about 20 minutes. Take off the heat. The potatoes and fennel should be fully cooked at this point.
  2. While potatoes and fennel are braising, preheat broiler to medium-high. In a small bowl, combine rosemary, thyme, pecorino, and orange zest.
  3. Remove potatoes and fennel wedges from the half-and-half with a slotted spoon, and transfer them to a casserole dish. Some of the half-and-half will cling to the vegetables, which is a good thing. Make sure to generously coat the bottom with olive oil to prevent sticking. Taste the potatoes and fennel for seasoning – if you need more salt or pepper, add them now. Toss with 1 tablespoon olive oil, then the herb-cheese-orange zest mixture. Arrange the potatoes and fennel wedges in a single layer to promote even browning.



4. Place the casserole dish under the broiler. Broil for about 3 to 5 minutes, or until the potatoes and fennel are caramelized and crispy around the edges.

## **Roasted Carrot Soup**

- serves 4

- 6 to 8 large carrots (about 1 3/4 pounds)
  - 1/4 cup olive oil
  - Salt
  - 6 cups vegetable stock (good quality, not too high in sodium)
  - 1 piece ginger, an inch long, peeled
  - 1 sprig thyme, plus more for garnish
  - 1/2 large sweet onion, chopped
  - 2 large garlic cloves, chopped
  - Freshly ground black pepper
1. Peel and cut the carrots into 1/2-inch rounds. On a rimmed baking sheet, toss the carrots with 2 tablespoons of the olive oil and sprinkle generously with salt. Set an oven rack 6 to 8 inches from the heat source and turn on the broiler. Broil the carrots until they brown and soften, turning them over with a spatula every 5 minutes or so; this should take 15 to 20 minutes.
  2. Meanwhile, bring the stock to a boil, add the ginger and the sprig of thyme and simmer gently for 15 minutes.
  3. Put the onion in a medium stock pot with the remaining olive oil. Brown the onion over medium heat, stirring frequently. Add the garlic, and then add the carrots.
  4. Remove the ginger and thyme from the stock and add the stock to the pot with the onions and carrots. Bring to boil and simmer for 5 to 10 minutes, until the carrots are soft enough to puree.
  5. Use an immersion or a standard blender to puree the mixture until smooth. If the soup seems too thick, add more stock or water and reheat gently. Add salt and pepper to taste. To serve, garnish with chopped fresh thyme.