

Roasted Root Vegetables

This is from Southern Living, November 2000

I made it for Thanksgiving and it was a hit!

1 1-lb bag parsnips
6 lg. turnips
2 lg sweet potatoes
1 lg rutabaga
6 lg beets (I used both red and orange/yellow, which are very tasty)
1 tsp salt, divided
1 tsp pepper, divided
2 Tbsp butter, melted
Cooking spray

Peel first 5 ingredients and cut into large pieces. Coat 2 aluminum foil-lined baking sheets with cooking spray. Arrange parsnip, turnip, sweet potato, rutabaga and yellow/orange beets on a baking sheet. Lightly coat veges with cooking spray and sprinkle with $\frac{3}{4}$ tsp salt and $\frac{3}{4}$ tsp pepper.

Arrange red beets on remaining baking sheet; lightly coat with cooking spray and sprinkle with remaining salt and pepper.

Bake veges at 425, stirring occasionally, 35 to 45 minutes or until tender. (Pans may need to be rearranged after 15 to 20 minutes to ensure even cooking).

Toss vegetables with melted butter.

Note: Red beets are cooked separately to keep them from bleeding into the other vegetables while cooking, but can be mixed together after cooked.

Note from Karen: You can make any combination of the above. I love just the beets tossed with a little salt and pepper and olive oil or butter.

Makes 8 servings.