

Well-Thymed Rutabaga

From Asparagus to Zucchini

4 medium rutabagas (about 3 pounds)
2 Tbs olive oil
3 Tbs high quality balsamic vinegar
sea salt



Heat oven to 500 degrees. Cut ends off rutabagas and peel them. Use a heavy, sharp knife to cut each rutabaga in half lengthwise, then cut each half into 3-4 long wedges. Place wedges in a large baking pan and toss with olive oil to coat them well. Spread them out into a single layer and try to keep them from touching one another. Roast in hot oven 20 minutes. Use tongs to turn each wedge over. Roast another 15-20 minutes. Remove from oven and toss with balsamic vinegar and salt to taste. Serve hot. This “hot-oven” approach to roasting is credited to cookbook author Barbara Kafka.

Chili Roasted Rutabaga

2 Tbs vegetable oil
1 ½ tsp chili powder
1 tsp onion powder
1 tsp garlic salt
½ tsp sugar
½ tsp paprika
¼ tsp cayenne
1 ½ pounds rutabaga

Heat oven to 400 degrees. Mix first 7 ingredients in a medium bowl. Peel rutabagas and cut them into chunks that are about 2 inches long and ½-1 inch wide. Toss with spice mix. Transfer to large baking sheet, spreading pieces out evenly. Bake until tender and somewhat browned, stirring occasionally, about 25 minutes.