

What's Simmering ... With Chef Jack!



Greetings To all!

Well, another new year is upon us and the summer season is just ahead. The social committee just met and I think they have a lot of great ideas and events for the upcoming year. It is always a challenge to maintain old traditions, yet incorporate and keep current with today's trends. I will not steal their thunder, but I think they have a lot of creative ideas to engage all. Valentine's Day is just around the corner, I would encourage you to make your reservations earlier. We will be having a special á la carte menu with complimentary appetizer and dessert.

We will be offering our *Soups and Stews* cooking class on **Wednesday, February 9th**. Please sign up early. Along with the soups and stews, we will make homemade pasta. For this month's recipe I will feature one of the recipes from the class. It's a great basic recipe that works well with beef, pork, elk or venison shoulder roasts. Also featured is a wonderful roasted winter vegetable dish.

Enjoy,

Chef Jack

Roasted Winter Vegetables

Amt.	Unit	Ingredients
1	lb.	Carrots, peeled
1	lb.	Parsnips, or rutabaga, or turnips, peeled
1	large	Sweet potato, peeled
1	small	butternut squash, peeled and seeded (about 2 pounds)
3	tbsp.	Olive oil and melted butter
1 1/2	tsp.	Kosher salt
1/2	tsp.	Fresh ground black pepper
1/2	tsp.	Dried thyme
2	tbsp.	Chopped flat leaf parsley

Method:

1. Preheat the oven to 425 degrees F.
2. Cut the carrots, parsnips, sweet potato, and butternut squash into 1 inch cubes. All the vegetables will shrink while baking, so don't cut them too small.
3. Place all the cut vegetables in a single layer on 2 baking sheets. Drizzle them with olive oil, butter, salt, pepper and thyme. Toss well.
4. Bake for 25 to 35 minutes until all the vegetables are tender, turning once with a metal spatula.
5. Sprinkle with parsley; season to taste; and serve hot.