



Baked Sweetroots and Macomber Turnips

Ingredients:

2 medium size carrots, peeled
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1 large Macomber (or 3 medium-size mild white turnips, peeled)
2 TBS unsalted butter melted
salt and pepper to taste

Procedure:

Preheat oven to 325

1. Cut the carrots, turnips, and parsnips into 1" x ½" chunks.
2. Place all of the vegetables into a bowl and toss with the melted butter, salt and pepper.
3. Turn out onto a baking dish or large cookie sheet (make sure there is room between the pieces) and place in the preheated oven.
4. Cook for 1 hour (turning occasionally) or longer until all vegetables are soft and begin to brown.

Serves 4