



for Thanksgiving

Crowd Pleasing Root Roast

Side Dish

Source: Kelly Cannon of Full Circle Farm

Ingredients:

- 1 bunch baby red beets
- ½ pound red potatoes
- ½ pound sun chokes
- 1 bunch carrots
- 2 tablespoons olive oil
- 2 tablespoons maple syrup
- 1 tablespoon soy sauce
- 1 apple, cored
- 1 pear, cored
- 2 teaspoons fresh thyme, (4 teaspoons dry)
- Pepper to taste

Method:

1. Preheat oven to 400 degrees Fahrenheit.
2. Chop all vegetables so they are all about 2 inches in size and put in a large mixing bowl.
3. Pour in olive oil, maple syrup, and soy sauce.
4. Add thyme and as much pepper as you like.
5. Mix all the ingredients until evenly mixed.
6. Transfer to an oven-proof baking dish. Bake about 1 hour. Check after 40 minutes if your oven cooks fast.
7. Serve hot.