



FARMERS MARKET

37685 South Gratiot – Clinton Township, MI 48036 – 586.469.2525

Roasted Vegetable Salad –

- 1 acorn, delicate or other winter squash (about 1 ½ lbs.)**
- 12 oz. fingerling potatoes, or other small potato**
- 1 bunch baby carrots or (3 medium carrots, cut crosswise into ½ inch coins)**
- 2 medium leeks**
- ½ lb. brussels sprouts**
- 1 medium celeriac**
- 5 tbl. extra virgin olive oil**
- 1 ¼ tsp. salt**
- ¼ tsp. pepper**
- 1 bunch baby beets, peeled and cut in half**
- 5 oz. baby kale, curly endive, or other hearty greens**
- Warm Roasted Garlic Dressing (recipe below)**
- 4 oz. grated Parmesan cheese for serving**

- 1. Cut squash crosswise in ¼ inch rings, and remove seeds. Place in large bowl, and set aside. Cut potatoes in half, lengthwise, and place in bowl with squash. Trim greens from carrots, and peel. Add to squash.**
- 2. Trim roots from leeks, leaving end intact; cut off greens from leeks, and cut them in half lengthwise. Wash well, then cut into long, thin wedges. Add to squash mixture.**
- 3. Cut brussels sprouts in half, and add to bowl. Peel celeriac, and cut into ¼ inch wedges; add to bowl.**
- 4. Drizzle vegetables with 4 tbl. olive oil, and sprinkle with 1 tsp. salt and ¼ tsp. pepper. Toss until well combined. Arrange in a single layer on two large baking sheets with sides. Place beets in same bowl, drizzle with remaining 1 tbl. olive oil and sprinkle with ¼ tsp. salt and a pinch of pepper. Toss again. Add to baking sheet with vegetables.**
- 5. Roast until golden brown and tender, about 45 minutes, tossing halfway through to ensure even browning. Remove from oven, and let cool slightly on baking sheets.**
- 6. Place greens on plates or platter and arrange vegetables over. Drizzle with warm dressing. Sprinkle with grated Parmesan and serve immediately.**

Warm Roasted Garlic Dressing

- 2 heads garlic**
- ¼ cup sherry vinegar**
- 1 sprig fresh rosemary**
- ½ cup extra virgin olive oil**
- Coarse salt and freshly ground black pepper**

- 1. Heat oven to 400°. Wrap garlic in foil. Roast until very tender, about 1 ½ hours. Remove from oven and let cool in foil.**
- 2. Cut off top of garlic heads with a serrated knife. Squeeze garlic pulp into a small saucepan. Place over medium-low heat and whisk in vinegar. Re-whisk, if necessary, before serving. Finely chop the rosemary and add to saucepan. Slowly whisk in ½ cup olive oil, salt and pepper, and turn off heat; keep dressing warm.**

Credit: Martha Stewart Living