

**Many root vegetables like turnips, parsnips and rutabagas can be used in place or in addition to any potato dish.**

## **Root vegetable gratin**

Add some carrots and celery root to the traditional potato gratin for a surprising combination of flavors.

### **Ingredients**

1 tbsp. butter 2 lb. russet potatoes, peeled and thinly sliced, about 5 cups total 8 oz. carrots, peeled and thinly sliced, about 1 1/2 cups total 4 oz. celery root, peeled and thinly sliced 1 1/4 cups grated sharp cheddar cheese Salt and freshly ground pepper, to taste 2 cups whipping cream 2 tbsp. chopped green onion

### **Directions**

Preheat oven to 400 degrees. Place butter in a 13-by-9-by-2-inch glass baking dish and put the dish in the oven while it preheats so the butter will melt. Remove the dish from the oven and tilt until the bottom is covered with melted butter. Layer half the vegetables in the dish, beginning with the potatoes. Top with half the cheese. Layer the remaining vegetables over the cheese, ending with potatoes. Sprinkle with salt and pepper. Pour cream over vegetables and top with the remaining cheese. Cover dish with foil and bake 30 minutes. Uncover and continue baking until the vegetables are tender and the top is golden, about 35 minutes longer. Let the gratin cool about 15 minutes, then sprinkle with chopped green onion before serving.

Serves 8