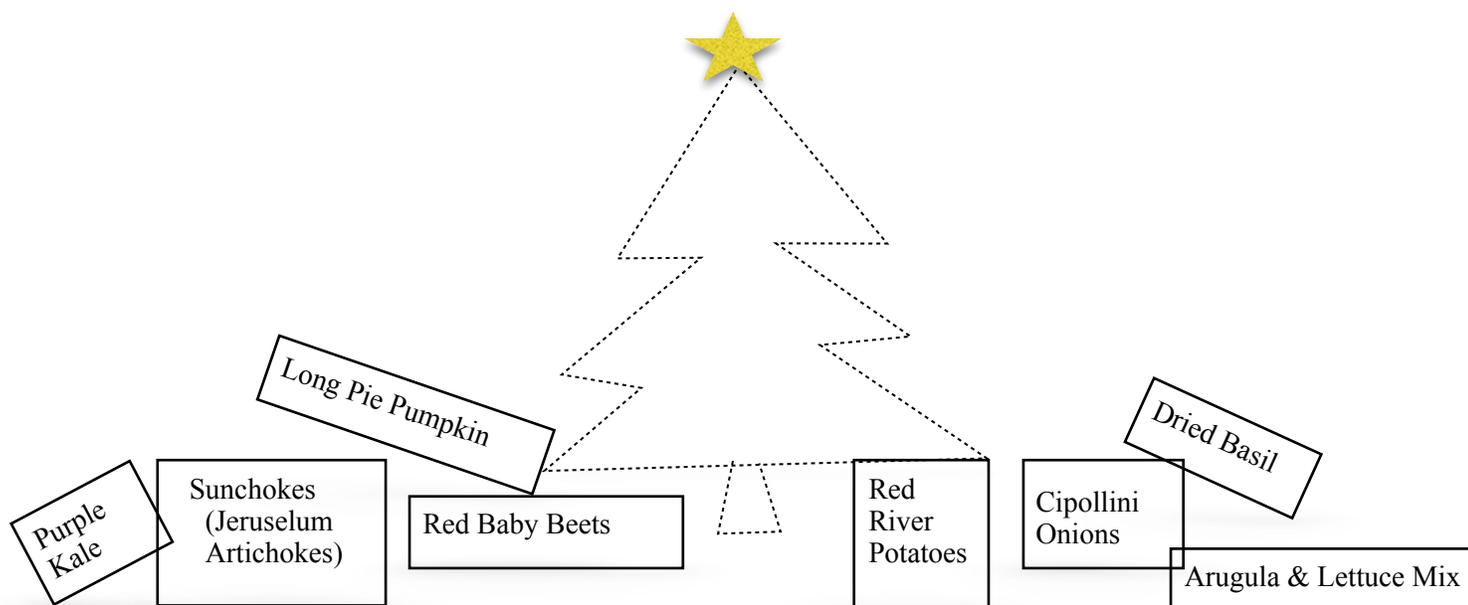




HAPPY HOLIDAYS from the FARM!

Vegetable for the Week of December 19th



Holiday greetings!

Wishing you all a warm and happy holiday season with time to settle in with a cookbook and plan some home cooked meals. We hope our GVB produce helps put a spread of colorful and festive dishes on your table! As far as your produce this week: You can make a classic roast with your potatoes, onions, beets, and sunchokes (add olive oil, thyme, rosemary, salt, pepper, and garlic), that will pair well with almost any main course. I've also included a delightful recipe for root vegetable gratin (thanks Chris!)—a delightful and rich way to use your roots. The lemon, capers, and basil brighten up the dish and make it worthy of a central place at the holiday table.

GALLATIN VALLEY GRATIN (ROOT VEGETABLE GRATIN WITH LEMON, CAPERS, AND HERBS)

For a more traditional gratin dish, you can leave out the lemon, herbs, and capers. Adjust the amounts of each root vegetable to your own liking.

INGREDIENTS

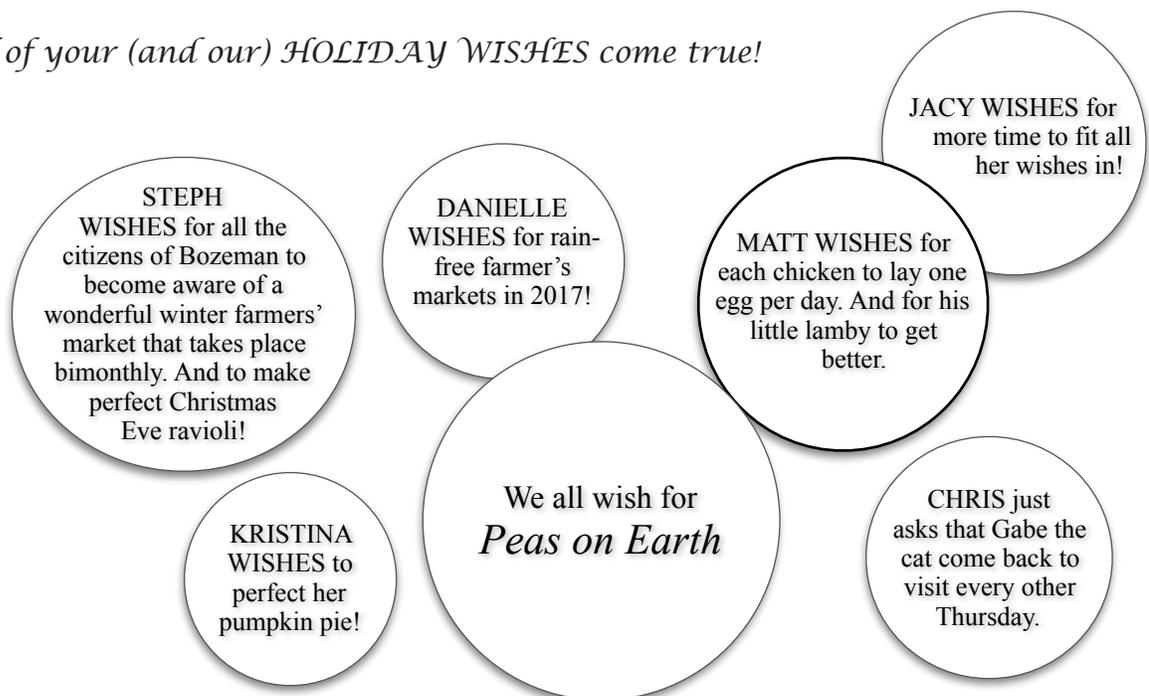
- 3 ounces finely grated Gruyère or comté cheese
- 2 ounces finely grated Parmigiano-Reggiano
- 2 cups heavy cream

- 2 medium cloves garlic, minced
- 1 tsp dried basil and 1 tsp dried thyme
- 2 medium cipollini onions, peeled and thinly sliced
- Kosher salt and black pepper
- 4- 4 ½ total pounds root vegetable medley (potatoes, beets, sunchokes, turnips), peeled and sliced 1/8in. thick
- 1 T capers
- 3 tablespoons unsalted butter
- 1 tsp lemon zest

PREPARATION

- 1 Adjust oven rack to middle position and heat oven to 400 degrees. In a saucepan, over medium heat, sauté onions in 1 T butter until soft and translucent.
- 2 Combine cheeses in a large bowl. Transfer 1/3 of cheese mixture to a separate bowl and set aside. Add cream, sautéed onions, garlic, capers, lemon zest and herbs to cheese mixture. Season generously with salt and pepper. Add root slices and toss with your hands until every slice is coated with cream mixture, making sure to separate any slices that are sticking together to get the cream mixture in between them.
- 3 Grease a 2-quart casserole dish with butter. Lay roots in the casserole dish. Pour the excess cream/cheese mixture evenly over the potatoes until the mixture comes halfway up the sides of the casserole. You may not need all the excess liquid.
- 4 Cover dish tightly with foil and transfer to the oven. Bake for 30 minutes. Remove foil and continue baking until the top is pale golden brown, about 30 minutes longer. Carefully remove from oven, sprinkle with remaining cheese, and return to oven. Bake until deep golden brown and crisp on top, about 30 minutes longer. Remove from oven, let rest for a few minutes, and serve.

May all of your (and our) HOLIDAY WISHES come true!



CHERRS!

~All of us at GVB

Enjoy your produce!
 ~Matt, Jacy, Zachary, Ania, and CREW
 Questions/comments? Email matt@gallatinvalleybotanical.com