

## Oven-Roasted Root Vegetables

The dish is an outstanding accompaniment to duck, the dark meat of chicken, beef and lamb. Just cook the meat simply, with salt and pepper, and serve it sliced alongside or on top of the vegetables. You'll have a beautiful and simple meal that allows the wine to assume center stage. *Serves 3 to 4*

### Ingredients

2 to 3 medium golden beets, washed and trimmed	3 to 4 medium new red potatoes, scrubbed
1 or 2 medium Chioggia beets, washed and trimmed	4 tablespoons butter
2 or 3 medium carrots, preferably Nantes, washed and trimmed	1 minced shallot
-- Olive oil	-- Black pepper in a mill
-- Kosher salt	3 tablespoons creme fraiche
	6 to 8 basil leaves

### Directions:

1. Preheat the oven to 350 degrees.
2. Put the beets, the carrots and potatoes into a roasting pan, drizzle with a little olive oil and toss to coat thoroughly. Season with salt and set in the oven.
3. Cook for 25 minutes, or until you can press a toothpick part way into the vegetables.
4. Remove the vegetables from the oven and let cool until easy to handle.
5. Use your fingers to peel the beets. Use a vegetable peeler to peel the carrots and the potatoes. Cut all the vegetables into 1/2-inch cubes.
6. Wipe the roasting pan free of any little pieces of vegetable peel, set it over a low burner and add the butter. When the butter is melted, add the minced shallot and cook for 2 minutes. Do not let the butter or the shallot burn.
7. Remove the pan from the heat and add a good splash of olive oil.
8. Add the cubed vegetables and toss very gently to coat them with the olive oil and butter mixture. Season with salt and pepper.
9. Put the vegetables into the oven and cooking, turning gently with a spatula every 10 minutes, until they are tender and evenly browned on all sides.
10. Meanwhile, put the creme fraiche into a small bowl and stir to loosen it. Mince the basil and stir it into the creme fraiche; taste and season with salt and pepper.

*Courtesy of Michele Anna Jordan of the Santa Rosa Press Democrat.*