

# MINUS8



## Honey-Glazed Roasted Root Vegetables with Minus 8

12 servings

- 1.25 lbs parsnips, peeled and sliced 1/2 inch thick
- 1.25 lbs carrots, peeled and sliced 1/2 inch thick
- 1.25 lbs celery root, peeled, quartered and sliced 1/2 inch thick
- 1.25 lbs golden beets, peeled and sliced 1/2 inch thick
- 4 oz virgin olive oil
- 4 oz honey
- 6 thyme sprigs
- 1 oz Minus 8 vinegar, L8 Harvest, Dehydr8, Concord 8 or Maple Brix
- Salt and Pepper to Taste

Preheat the oven to 425°. In a large bowl, toss the vegetables with the oil, honey and thyme. Season with salt and pepper. Divide between 2 large, sturdy rimmed baking sheets. Cover with foil and roast for 40 minutes, shifting the pans once, until the vegetables are tender. Remove the foil and roast for 10 more minutes, until glazed.

Return them to the bowl and stir in the vinegar, adjust seasoning with salt and pepper to taste.