

## Braised Root Vegetables

Yield: 8 servings.

- 2 tablespoons unsalted butter
- 2 tablespoons extra-vigin olive oil
- 1 medium sweet onion, quartered and thinly sliced
- 4 carrots, sliced 1-inch thick
- 4 small turnips, peeled and quartered
- 2 medium parsnips, peeled and cut into 1-inch chunks
- 2 garlic cloves, thinly sliced
- 2 teaspoons salt
- ½ teaspoon freshly ground black pepper
- 1½ cups chicken broth
- 3-4 sprigs fresh thyme
- 1 Bosc pear, peeled, cored, and cut into 1-inch pieces
- 1 Golden Delicious apple, peeled, cored, and cut into 1-inch pieces

Preheat the oven to 350°. In a large Dutch oven over medium-high heat, melt the butter and add olive oil.

Add the onion, carrots, turnips, parsnips, sweet potato, and garlic. Season with salt and black pepper and cook over high heat, stirring occasionally, until the vegetables begin to caramelize, about 6 minutes.

Add the chicken broth and fresh thyme and bring to a boil. Cover and braise in the oven for 25 to 30 minutes, or until tender.

Remove from the oven, add the pear and apple, and cook over high heat until the liquid is mostly evaporated and the fruit is tender, about 5 minutes. Use a slotted spoon to transfer to a serving bowl and serve.

