

Grated Turnip and Apple Salad

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1 c Peeled & grated raw turnips

1 c Peeled & grated tart green - apples

1/2 c Chopped fresh parsley

Juice of 1 large lemon

1 tb Vegetable oil

Salt & pepper

Combine all the ingredients. Toss wll & chill, covered in the refrigerator.

Pot au Feu

LoserkidGT2 | June 2, 2005 | Epicurious.com

12 medium leeks, trimmed
12 carrots, peeled and halved crosswise
12 stalks celery, halved crosswise
1 large onion, quartered and studded with 4 cloves
4 pounds boneless rump roast or top or bottom round
2 pounds beef shanks, about 1 1/2-inches thick
2 pounds oxtail or beef short ribs
1 (2-pound) marrow bone, cut into 2-inch pieces
1 bouquet garni
1 tablespoon coarse sea salt
1 teaspoon black peppercorns
2 bay leaves
6 small turnips, peeled and quartered
1 medium rutabaga, peeled and cut into eighths
1 1/2 pounds small new potatoes
8 slices French bread, plus additional for passing with marrow bones
2 cloves garlic, peeled

Condiments:

Coarse sea salt
Cornichons
Pickled onions
Grated horseradish
Dijon mustard
Whole grain mustard

PreparationIn a large stockpot place 6 leeks, 6 carrot pieces, 6 celery pieces and onion. Tie each piece of meat individually to hold its shape during the long cooking time, and place on top of the vegetables. Add 2 marrowbones to the pot, tucking them between the meat, and the bouquet garni, salt and peppercorns. Add enough water to cover and bring to a boil over high heat. Reduce the heat and simmer partially covered for 3 hours, skimming any foam which forms on the top.

Strain the broth and discard the cooking vegetables. Return the broth and meats to the pot and add the bay leaves, and the remaining marrowbones and vegetables except the potatoes. Bring the broth to a simmer and cook, partially covered, for 1 hour, adding the potatoes after a 1/2 hour.

Remove the meat from the broth and discard the trussing strings. Carefully remove the vegetables from the broth, place them on a large serving platter, and moisten with some broth. Cover and keep warm.

Strain the broth and discard any remaining vegetables. Carve the meat and place on the serving platter with the vegetables.

Cover and keep warm.

Rub the bread with garlic and lightly toast before placing in the bottom of a shallow bowl. Pour equal amounts of broth over the croutons and serve as a first course. Pass the marrowbones at the table and serve with additional toast for spreading the marrow. Serve the meat and vegetables as a main course with desired condiments.

Veggie Slaw

Vera Wiesmeur and cece | allrecipes.com

1/4 cup chopped sweet red pepper

1/4 cup thinly sliced green onions

1/4 cup mayonnaise

1 tablespoon vinegar

2 tablespoons sugar

1/4 teaspoon salt

1/4 teaspoon pepper

4 cups shredded peeled turnips, broccoli stems, carrots and cabbage

In a bowl, combine all ingredients except shredded veggies. Pour over veggies and toss well to coat. Refrigerate several hours for flavors to blend.