

## GARDEN VEGETABLE AND POTATO LYONNAISE

Serves 6

Salt and freshly ground black pepper  
1 pound rutabaga, peeled  
1 medium sweet potato, peeled (about 1/2 pound)  
2 small parsnip, peeled (about 1/4 pound)  
1/2 medium white or yellow onion, thinly sliced  
6 Corolla potatoes, peeled  
1 1/2 tablespoons grapeseed oil  
1 tablespoon extra-virgin olive oil

- 1.) Preheat the oven to 400°F. Lightly oil a baking sheet with olive oil and sprinkle with salt and pepper.
- 2.) Cut the rutabaga in half from top to bottom so that it fits the blade of a French or Japanese mandolin. Wear a double layer of Latex gloves to protect your slicing hand from the blade. Slice the rutabaga 1/8-inch thin and set aside.
- 3.) Slice the sweet potatoes lengthwise into 1/8-inch thin slices and set aside. Slice the turnips into 1/8-inch thin slices. Take care to keep each of the vegetables separate from the others.
- 4.) Shingle a layer of rutabaga slices to cover the pan evenly. Shingle another layer of sweet potatoes evenly over the rutabaga. Sprinkle half of the sliced onions over the sweet potatoes and then shingle a layer of turnips over them.
- 5.) Slice the potatoes as you need them, so that they do not brown. Shingle a layer of potatoes over the turnips. (You can slice the potatoes all at once and keep them submerged in ice water to prevent browning.) Sprinkle with salt and pepper. Repeat the sequencing. Save enough of each vegetable so that the final layer can be a colorful combination of all of them.
- 6.) Lightly pat the top layer of vegetables with grapeseed oil and sprinkle with salt and pepper. Oil the bottom of a clean baking sheet with the remaining olive oil and set directly on top of the gratin.
- 7.) Wrap the gratin tightly and securely with heavy-duty aluminum foil to hold it gratin firmly between the two baking sheets and to prevent leaking.
- 8.) Bake for 25 minutes and remove from the oven. Wearing two heavy oven mitts, carefully flip the gratin. Be sure to hold a hand securely on the bottom baking sheet as you do this. Return to the oven and bake for 25 minutes longer.
- 9.) Very carefully unwrap and discard the foil. Lay a large cutting board over the top of the gratin and again, wearing oven mitts, flip the gratin onto the cutting board. Carefully remove the other baking sheet. Slice into rectangle shaped portions and serve.

