

FESTIVE VEGETABLES

2 Carrots
1 Stalk Celery
1/2 Peeled Turnip
1 Cup Brussel Sprouts
8 Small White Onions (1/2 lb.) (pkg of small onions 1/2 lb.)
1/4 tsp. Salt & Pepper

1 Cup Chicken Stock
1/2 Cup Butter
2 Tbsp. Lemon Juice
1 Tbsp. Sugar
1/2 tsp. each Basil & Savory

1. Cut carrots, celery & turnip in strips.
2. Clean brussel sprouts & onions
3. Combine chicken stock, butter, lemon juice, sugar and spices in saucepan and bring to boil.
Add veggies and simmer 3 minutes.

-drain & reserve liquids
-place vegetables in large casserole & cool
-pour cooled liquid on top of veggies, cover and freeze
-24 hrs. before serving thaw veggies in fridge
-bake in 350o oven covered 25 - 30 minutes or until desired firmness

Cathie Gowan