

Mashed Root Vegetables with Bacon Vinaigrette

6-8 servings



Ingredients

- | | |
|--|---|
| <ul style="list-style-type: none">• ½ cup apple cider vinegar• 2 tablespoons yellow mustard seeds• 2kg pounds mixed root vegetables (such as parsnips, kohlrabi, celeriac, turnips, swede), peeled, cut into 2cm cubes | <ul style="list-style-type: none">• 225g thick-cut applewood-smoked bacon, diced• 1 large white onion, diced• 1 tablespoon (packed) dark brown sugar• Salt and freshly ground black pepper• 2 tablespoons chopped flat-leaf parsley |
|--|---|

Instructions

Step 1 - Bring vinegar, mustard seeds, and ¼ cup water to a simmer in a small pot; cook until seeds are plump, 20–25 minutes. Drain; set aside seeds and cooking liquid separately.

Step 2 - Place a steamer basket inside a large pot. Add water to a depth of 1". Bring to a boil. Add root vegetables to steamer basket. Cover and cook, adding water by ½-cupfuls if needed to maintain level of water in pot, until vegetables are very tender but not mushy, about 45 minutes.

Step 3 - Meanwhile, place bacon in a large skillet; set over medium-low heat and cook until bacon softens and fat begins to render, about 4 minutes. Add onion; increase heat to medium-high and cook, stirring occasionally, until onion and bacon are browned and crisp, about 10 minutes.

Step 4 - Add reserved mustard seeds to bacon mixture and cook until seeds begin to pop, about 1 minute. Turn off heat and stir in brown sugar and reserved mustard seed cooking liquid. Season vinaigrette to taste with salt and pepper.

Step 5 - Drain vegetables and return to pot. Using a fork or potato masher, coarsely mash. Stir in vinaigrette; season to taste with salt and pepper. Transfer to a 13x9x2" baking dish; cover with foil.

DO AHEAD: Vegetable mash can be made 1 day ahead. Chill.

Step 6 - Rewarm vegetable mash, covered, in a 350° oven until just warmed through, 45–55 minutes. Alternatively, place in a microwave-safe bowl and microwave until warmed through (time will vary).

Step 7 - Stir parsley into mash. Transfer to a bowl; serve warm or at room temperature.

Recipe from bon appetit brought to you by

