

Roasted Celery Root



This is from Epicurious.com. Goes great with roast pork loin! You can put this dish in the lower third of your oven and roast a pork loin at the same time!

INGREDIENTS

- 4 lbs about 3 celery root (sometimes called celeriac)
- 1/3 cup vegetable oil
- 2 teaspoons salt

PREPARATION

1. Preheat oven to 425°F
2. Trim and peel celery root and cut into 1-inch pieces. 3
3. In a large roasting pan toss celery root with oil and salt and roast in middle of oven 30 minutes. 4
4. Stir celery root and reduce temperature to 375°F 5
5. Roast celery root, stirring after the 30 minutes, 1 hour more.