



CLASSIC POTATO SALAD

- 3 pounds red potatoes (or other waxy potatoes, or a combination of potatoes & celery root)
- 2 hard boiled eggs
- 1/2 cup chopped celery
- 2 tablespoons pickle juice
- 1 1/2 tablespoons finely diced pickles
- 1/2 cup mayonnaise (see below recipe)
- 2 tablespoons dijon mustard
- 1 tablespoon yellow mustard
- 1 tablespoon white wine vinegar (or apple cider vinegar)
- 2-3 tablespoons chopped parsley
- 4 green onions, white and green parts only, sliced
- Sea salt, for salting the cooking water



Wash and scrub the potatoes and celery root. Place them whole in a large pot of salted water, bring to a boil, then reduce the heat to medium and cook for 12-17 minutes (depending on the size). When you can easily pierce a butter knife or fork more than halfway through, your potatoes and celery root are ready.

If your eggs are not cooked, you can add them with the potatoes (cook about 12 minutes).

Set aside the eggs and potatoes until they are cool enough to handle. While potatoes are cooling, whisk the remaining ingredients in a small bowl.

Cut the potatoes, preferably leaving the skins on, into bite sized chunks (about 3/4 inch). Place in a large bowl. Grate the eggs on the large holes of a box grater and gently fold them into the mayo mixture. Transfer the mayo mixture to the bowl with the potatoes and mix until the potatoes are well-coated.

Serve immediately or refrigerate for up to 4 days.



BLENDER MAYONNAISE

- 1 egg
- 4 teaspoons lemon juice
- 1 cup oil (preferably avocado)
- 1/4 teaspoon sea salt
- 1/8 teaspoon pepper (preferably white pepper)

Place egg, lemon juice, salt, pepper and about 1/4 cup oil in the base of your blender. Blend on a low speed for about 30 seconds. Slowly add the remaining oil until the mayonnaise is thick.

SIMPLE ROASTED ROOT VEGETABLES

8 - 12 slender carrots, peeled and trimmed
8 - 12 baby turnips, peeled
6 - 8 potatoes, scrubbed and cut
1 - 2 large parsnips, peeled, trimmed, and cut diagonally into 1-inch-thick slices
1 - 2 medium onions, trimmed, peeled and halved, each 1/2 cut into quarters
1 celery root, trimmed and halved, halves cut crosswise into 1-inch-thick slices
1 whole head garlic, separated into cloves, unpeeled
2 or 3 sprigs fresh rosemary, sage, or thyme
Sea salt & freshly ground black pepper
Extra-virgin olive oil

Place vegetables and herb sprigs in a large baking dish. Season well with salt and black pepper, drizzle generously with olive oil, and toss them with your hands to coat them evenly.

Bake at 400° for about 45 minutes, stirring occasionally. Serve and enjoy!

CROCKPOT ROASTED ROOT VEGETABLES

This is a no-fuss way to enjoy roasted vegetables without turning on the oven! Once they're done, the lovely root veggies are soft and their natural sugars have caramelized to bring out their sweet flavors. They make a great topping for salads or a nice accompaniment to cooked whole grains, chicken or beef.

1 small celery root (about 12 ounces), peeled and cut into 1-inch pieces
1 large sweet potato, peeled and cut into 2-inch pieces
6 small new potatoes, assorted colors, quartered
1 large or 2 small red or golden beets, cut into 1-inch pieces
1 turnip or rutabagas peeled and cut into 1-inch pieces
2 large carrots, sliced into 1/4-inch-thick coins
1 large parsnip, peeled and diced
1 red onion, cut into 1/2-inch wedges
8 cloves garlic, peeled
2 tablespoons extra virgin olive oil
1/2 teaspoon sea salt
1/2 teaspoon ground black pepper
Chopped fresh parsley

In a large bowl combine all of the cut-up root vegetables, onion, and garlic.

Drizzle with extra virgin olive oil and toss to coat. Sprinkle with salt and pepper. Place the vegetable mixture in a 3-1/2- or 4-quart slow cooker.

Cover and cook on high-heat setting for 3 to 4 hours or until vegetables are tender when pierced with a fork. Sprinkle with parsley and serve.

Note: If you don't mind the heat in the kitchen, you can roast the vegetables in a 375 degree F oven in a flat layer on baking sheets for 45 to 50 minutes, or until they start to turn golden brown.

OVEN ROASTED POTATOES

1 bag of baby potatoes (varity bag works well)
Extra Virgin Olive Oil
2 (+/-) teaspoons of "Home's Roasted Garlic & Chive" herb blend (or other seasonings of choice)

Cut the potatoes into quarters and place in large bowl. Drizzle extra virgin olive oil over potatoes and use a spatula or spoon to coat them well. Sprinkle on the Demarle at Home's Roasted Garlic & Chive herb blend. Lay potatoes out on Silpat (with Perforated Baking Sheet under the Silpat).

Roast 20-25 minutes in 450° oven, stirring once about halfway through.

For more information on the products used visit: mydemarleathome.com/cookie



KNOW YOUR POTATOES!

Some recipes don't tell you what type of potato to use, but it can make a huge difference in how the dish turns out.



STARCHY POTATOES

Description: High in starch, low in moisture

Examples: Russet, Idaho

Cooking Methods: Baking, frying, boiling for mashed potatoes

ALL-PURPOSE POTATOES

Description: Medium starch (somewhere between waxy and starchy)

Examples: Yukon Gold

Cooking Methods: Almost all cooking methods (hence the name all-purpose), preferred type for mashed potatoes.



WAXY POTATOES

Description: Low starch content, creamy in texture, have a smooth skin

Examples: Red, New, Fingerling, Inca Gold

Cooking methods: roasting, boiling, braising, potato salads

And now just as you trusted Christ to save you, trust him, too, for each day's problems; live in vital union with him. Let your roots grow down into him and draw up nourishment from him. See that you go on growing in the Lord, and become strong and vigorous in the truth you were taught. Let your lives overflow with joy and thanksgiving for all he has done.

Colossians 2:6-7 Living Bible (TLB)





BE ROOTED!

NOTES:

Connect with Faith and Food

Website: FaithandFood.org **Facebook:** [/FaithandFoodMinistry](https://www.facebook.com/FaithandFoodMinistry)

Twitter: [@faithandfood](https://twitter.com/faithandfood) **Instagram:** [faith_and_food](https://www.instagram.com/faith_and_food) **Hashtag:** [#faithandfood](https://www.instagram.com/faithandfood)