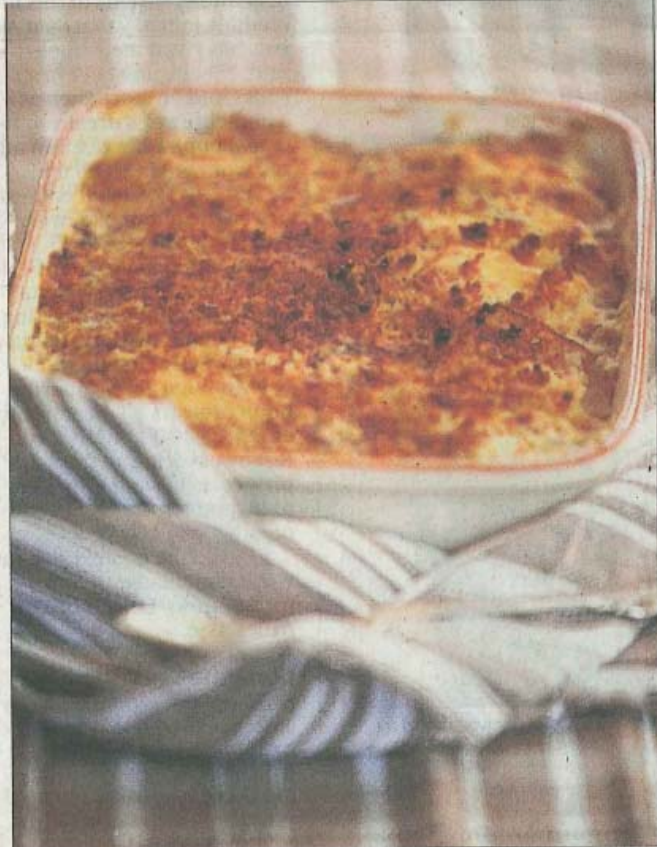


# Food



## From Market to Kitchen



Styling by C.W. Cameron Special; photo by Renee Brock Special

### Rutabaga Gratin

**Hands on:** 20 minutes **Total time:** 1 hour **Serves:** 6

Chef Steven Satterfield of Miller Union restaurant created this recipe to highlight one of his favorite vegetables. Your grandmother might have called this scalloped rutabagas.

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|--|---|
| <b>2 tablespoons unsalted butter, divided, plus more for buttering baking dish</b> | <b>1 cup chicken broth, more if needed</b>                            |
| <b>2 medium rutabaga, peeled and thinly sliced (about 2 pounds)</b>                | <b>1 cup heavy cream</b>  |
| <b>Kosher salt</b>   | <b>2 cups bread crumbs made from day-old baguette or French bread</b> |
| <b>1 teaspoon fresh thyme leaves</b>   | <b>2 tablespoons extra-virgin olive oil</b>                           |
| <b>Freshly ground black pepper</b>   |   |

Preheat oven to 350 degrees. Butter an 8-by-11-inch baking dish.

Place a layer of thinly sliced rutabagas evenly across the bottom of the prepared baking dish. Season uniformly with kosher salt, then dot with tiny pats of butter and sprinkle with thyme and black pepper.

Begin another layer. Season as before with salt, butter, thyme and pepper. Continue this process until all rutabaga is used and each layer is seasoned evenly.

In a 2-cup measuring cup, combine broth and cream and pour over the vegetables. The liquid should come just to the top of the vegetables. Add more broth if needed. Toss the bread crumbs with olive oil and season with salt and pepper. Scatter evenly on top of the vegetables. Gently press down on crumbs so they become evenly moist. Bake 40 minutes or until rutabaga is tender when tested with a paring knife. Allow to sit 20 minutes before serving.

[editorial]



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