

Sweet Top's Favorite Thanksgiving Side Dish

Cut into bite size pieces: red and gold beets, peeled butternut squash, carrots, and potatoes. Place all in a bowl EXCEPT red beets (unless you want everything to turn pink). Drizzle with olive oil, salt, and a couple of tablespoons of chopped fresh herbs of your choice (we use a mix of herbs leftover from making stock, dressing, etc.; usually this includes a mix of sage, thyme, and marjoram). Spread in a single layer on one or two baking sheets. Place in a preheated 425 degrees oven for 40 minutes or until vegetables are soft enough to easily stab with a fork. Put in a dish and serve immediately or place in a warm oven, covered.