

THE *Dish* effortless ENTERTAINING®

October 2, 2019



Dear Friends,

About this time last year Sonja and Richard Nichols and Ed and I were hosting our first Making Your People My People Dinner. See the Fall Porchetta newsletter on the [BLOG](#). Since then, we have enjoyed several more dinners with this treasured group of new friends. We are truly getting to know each other, becoming real friends. More dinners, lively and meaningful conversations, and deeper friendships to come!

The Roasted Fall Vegetables were served by Chef Darren Atkins from [Il Centro](#) in Burlington, NC. You can find the full MENU on the website, also in the [Fall Porchetta newsletter](#).

Invite someone to dinner that you don't know as well ... broadening our horizons deepens our life experience!

With gratitude,

Dee Dee



Roasted Fall Vegetables

SERVES 8 Darren Atkins

Hearty vegetables for the Fall!

INGREDIENTS

LEMON-ANCHOVY VINAIGRETTE

2 cloves garlic, finely chopped
2 anchovies, finely chopped
2 tbsp red wine vinegar
Juice of 3 lemons
 $\frac{3}{4}$ cup olive oil

CHOPPED HERBS

2 tbsp chopped parsley
1 tbsp chopped fresh oregano
1 tbsp chopped mint
1 tbsp chopped sage
1 tbsp chopped rosemary

GARNISH

$\frac{1}{4}$ cup toasted pumpkin seeds
 $\frac{1}{4}$ - $\frac{1}{2}$ cup Pecorino Romano, shaved

ROASTED VEGETABLES

5 heirloom carrots (yellow, gold, orange)
peeled and halved lengthwise
1 lb Brussels sprouts,
trimmed and halved or quartered
3 beets, peeled and quartered
1 fennel bulb,
trimmed and quartered lengthwise
5 parsnips, peeled and halved lengthwise
1 turnip, peeled and quartered
1 red onion, peeled and quartered
 $\frac{1}{4}$ - $\frac{1}{2}$ cup olive oil
Kosher salt and pepper

[Printer-Friendly Recipe](#)

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