

Vegetable Tzimmes (tzim-mess)

Literally means: a big fuss, but in culinary terms, it means a casserole

Serves 8-10

Ingredients:

- 2 pounds carrots, peeled & sliced into chunks
- 1 pound potatoes – any kind you like or combination, peeled and chunked
- 2 pounds sweet potatoes, peeled & chunked.
- 1 cup dried apricots, prunes, or both
- ¼ cup honey
- 1 tsp ground cinnamon
- ¼ tsp nutmeg
- Pinch of brown sugar
- 1 TBSP orange juice
- 2 tsp grated lemon peel
- 1-2 TBSP butter or margarine cut into tiny pieces

Instructions:

1. Preheat oven to 350° F
2. In a large saucepan, cook carrots, potatoes, & sweet potatoes in boiling water until the vegetables are barely tender, about 10 minutes. Drain
3. In a large bowl, mix apricots and/or prunes, honey, cinnamon, nutmeg, brown sugar, orange juice, lemon peel, & 1 cup of water. Add vegetables & toss.
4. Pour mixture into a shallow 3-quart baking dish. If you are a big cinnamon fan, like I am, you can add a few cinnamon sticks into the vegetables at this point. Just remember to remove them before serving. Dot the top with butter pieces.
5. Bake for 30-45 minutes, uncovered. Cover with foil if the top is browning too quickly.