

## Celeriac, Sweet Potato, Apple Hash

1 medium bulb celeriac  
1 medium orange yam  
1 medium red onion  
1 apple of choice (I like fuji)  
1 – 2 tablespoons chopped fresh parsley  
olive oil  
stock or wine  
freshly ground white pepper

Chop the vegetables and apples into approximately the same size, ½” cubes.

Bring a pot of water to boil and blanch the celeriac 2 minutes, add sweet potato and blanch another minutes. Drain and let cool.

Heat olive oil in a large sauté pan. Add onion and sauté till translucent, 3-5 minutes. Deglaze the pan with stock or wine. Add celeriac and potato, saute till browed, another 5 – 8 minutes, depending on your heat. Deglaze the pan again. Add salt, white pepper and parsley.