

## Ragout of Autumn Vegetables with Potato Gnocchi Two Rivers Country Club

Ingredients: (Serves 4)

- 2 oz. Olive Oil
- 1 large Butternut Squash, peeled, seeded, cut into 1 inch dice
- 3 Parsnips – peeled and cut into julienne strips
- 3 Carrots – peeled and cut into 1/2 inch dice
- ½ pound Lima Beans or Butter Beans
- 12 Pearl Onions – peeled
- Fennel – 2 bulbs, trimmed & quartered
- 1 lb. fresh Oyster Mushrooms (Dave & Dee's Homegrown Mushrooms)
- 3 Garlic Cloves
- Few Sprigs of Fresh Thyme or Sprig of Fresh Rosemary finely chopped
- Swiss Chard or Kale (if desired)
- 1 lb. Potato Gnocchi (follow recipe below)

Procedure:

Heat Olive Oil in saucepan over medium heat high, and add the onions; cook stirring until caramelized, about 10 minutes. Add the stock, vegetable or chicken, and the herbs; simmer over medium heat about 10 minutes. Add the Squash, Carrots, Parsnips, and Fennel; cover and simmer until the vegetables are tender, about 20 minutes. Add the Mushrooms and Kale or Swiss Chard, if desired and let simmer for additional 5 minutes. Meanwhile, sauté the cooked gnocchi in melted butter until lightly browned, if desired. Serve in a Bowl and Garnish with Fresh Herbs such as Flat-Leaf Parsley & Sprig of Rosemary or Thyme.

This dish can be altered with the addition of Fresh Sausage such as Double A Pork Farms Bratwurst, Free Range Chicken etc.

### Potato Gnocchi

Ingredients:

- 4 large Idaho baking potatoes
- 1 ½ Tablespoons Kosher salt
- 3 1/4 cups all-purpose flour
- 3 eggs
- 1 teaspoon freshly ground black pepper

Procedure:

Boil the unpeeled potatoes in a saucepan and cook uncovered for 35 minutes. Drain the potatoes and peel. Pass the potatoes through a food mill. Place the potatoes on a board and make a well in the center. Sprinkle the flour over the potatoes. Break the eggs into the center and the salt and pepper. Mix together into a dough and knead lightly until the dough is soft and smooth. Shape the dough into rope that is about ¼ inch in diameter. Cut into 1 inch pieces and shape the dough, if desired using a ridged wooden gnocchi board. The gnocchi can be refrigerated on parchment or wax paper for several hours. To Cook: place the gnocchi in lightly salted boiling water and once they float to the top cook for one minute more. Serve with the Ragout of Autumn Vegetables.