

# EVERBLOSSOM FARM RECIPES

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## SMASHED CELERIAC

Use the two lovely, ahem, well, **celeriacs** in your box to make this dish. As John expressed in the field notes this week, it just might become your new comfort food. To make a bit more of this you can add a few small potatoes. Just dice them up and toss them in with the celeriac. If you do, add another tablespoonful of stock or water.

### Smashed Celeriac

Serves 4

2 celeriac  
Olive oil  
1 handful of fresh thyme, leaves picked  
2 cloves garlic, finely chopped  
Salt and pepper  
4 tablespoons of water or stock

Slice about ½ inch off the bottom of your celeriac and roll it on to the flat edge, so it's nice and safe to slice. Carefully peel away the tough skin. Slice and dice it into ½ inch-ish cubes.

Put a high-sided pot on high heat, add 3 good glugs of olive oil, then add the celeriac, thyme, and garlic, with a little salt and pepper. Stir around to coat and fry quite fast to give it color, for 5 minutes.

Turn the heat down to a simmer, add the water or stock, place a lid on top and cook for around 25 minutes, until tender.

Season carefully to taste and stir around with a spoon to smash the celeriac.

*Kitchen Notes:* Celeriac is also great in soups or thinly sliced in salads. When roasted it goes sweet. You can serve this with any meat.

FROM OUR FIELD TO YOUR FAMILY, SERVING SUGGESTIONS FOR THE NATURALLY-GROWN VEGETABLES WE ALL LOVE.

JOHN AND ELAINE BRANIGAN

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