



WINTER VEGETABLE STEW WITH MOROCCAN FLAVORS

Eight different vegetables and such heady spices as cinnamon and cumin all contribute to the wonderful flavor and aroma of this hearty stew. Feel free to add other vegetables but avoid adding any strongly flavored vegetables like cabbage, broccoli or cauliflower, or any vegetable that won't benefit from the extended cooking time, often associated with clay pot cooking. If you have preserved lemons on hand, mince them and sprinkle on top of the stew just before serving.

Makes 6 to 8 Servings

- 2 large carrots, 3/4 inch pieces
- 2 stalks celery, trimmed, 3/4 inch pieces
- 2 tablespoons golden or dark raisins
- 2 cloves garlic, bruised with knife
- 1 medium leek, trimmed, 3/4 inch pieces
- 8 ounces peeled, seeded and cubed (3/4 inch) winter squash (butternut, acorn or other type)
- 8 ounces Yukon gold or other white potato, cubed (3/4 inch)
- 8 ounces rutabaga, trimmed, peeled and cubed (3/4 inch)
- 8 ounces turnips, trimmed, peeled and cubed (3/4 inch)
- 2 tablespoons extra virgin olive oil
- 1 can (28 ounces) Italian plum tomatoes with juice
- 1 teaspoon ground cumin
- 1 teaspoon Hungarian sweet paprika
- 1 teaspoon coarse salt
- 1 cinnamon stick
- 1 bay leaf
- 2 tablespoons chopped cilantro, for garnish
- 2 tablespoons minced preserved lemons (optional)

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1. If using a clay pot (3-quart) for this recipe, soak the unglazed portion for 30 minutes in cold water, if it's new. If the pot has been used before soak it for 15 minutes. Drain and pat dry before using.
2. Combine the carrots, celery, raisins, garlic, leek, winter squash, potatoes, rutabaga, turnip, and olive oil in the bottom portion of the clay pot, or a heavy oven proof casserole. Add the tomatoes, cumin, paprika, and salt. Fold together until blended. Tuck in the cinnamon stick and bay leaf.
3. Cover and transfer to a cold oven. Turn the oven to 450°F. and bake for 1 hour 45 minutes. Remove from oven and let stand for 10 minutes before removing the cover. Sprinkle with cilantro and preserved lemons. Excellent eaten warm from the oven or at room temperature.

Recipe adapted from *Things Cooks Love* by Marie Simmons
(Houghton Mifflin Harcourt 2011)