

Veggie Fries

- 2 rutabagas, peeled and sliced into long narrow sticks
- 2 T olive oil
- 1 t sea salt
- 1 T sesame seeds

Preheat oven to 400F.

On one or two baking sheets, spread fries out in a single layer. In a small dish, mix the oil and salt. Brush a little oil mixture on the fries. Roast fries for 30 minutes, turning at half time, adding a little oil. Continue roasting for another 20 minutes, flipping fries, removing any small fries as they brown and adding a little oil at a time.

Sprinkle with sesame seeds before serving. Tasty hot or cold. Serves 4-6.

Jittery Cook