

Cover and chill dressing. Store toasted coriander and sesame salt in separate airtight containers at room temperature.

Using shredding disc on processor or a box grater, coarsely grate beets and carrots. Transfer vegetables to large bowl. Add enough dressing to coat lightly. Add coriander and 1 tablespoon sesame salt. Toss to coat. Let marinate at room temperature 30 minutes. Season salad to taste with salt and pepper. **DO AHEAD** Can be made 4 hours ahead. Cover and chill.

Toss salad, adding additional dressing, if desired. Sprinkle with remaining sesame salt and serve.

ROASTED PARSNIPS, TURNIPS, AND RUTABAGAS WITH ANCHO-SPICED HONEY GLAZE

PREP 30 minutes **TOTAL** 2 hours 20 minutes

6 SERVINGS The glaze adds just the right sweet-hot note to this interesting mix of vegetables. Try the roasted veggies with pork chops or chicken.

- 2 tablespoons (¼ stick) butter, melted, divided
- 2 tablespoons honey
- 1½ tablespoons fresh lemon juice
- 1 garlic clove, minced
- 1 teaspoon chopped fresh thyme
- ½ teaspoon ground ancho chiles
- ½ teaspoon ground cumin
- ¼ teaspoon ground cinnamon
- Pinch of cayenne pepper
- 12 ounces parsnips, peeled, thin ends halved lengthwise, thick ends quartered lengthwise, cut crosswise into 2-inch pieces
- 12 ounces turnips, peeled, cut into 1-inch wedges
- 12 ounces rutabaga, trimmed, peeled, cut into ¾- to 1-inch wedges
- 1½ tablespoons extra-virgin olive oil
- Coarse kosher salt

INGREDIENT INFO Look for ground ancho chiles in the spice section of many supermarkets and at Latin markets.

Stir ½ tablespoon melted butter, honey, lemon juice, garlic, thyme, ground chiles, cumin, cinnamon, and pinch of cayenne

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pepper in small bowl to blend. Season to taste with salt. Let glaze stand at least 45 minutes to allow flavors to blend. **DO AHEAD** Can be made 2 hours ahead. Let stand at room temperature.

Preheat oven to 400°F. Line large rimmed baking sheet with parchment paper. Spread parsnips, turnips, and rutabagas evenly on prepared baking sheet. Drizzle remaining 1½ tablespoons melted butter and olive oil over; sprinkle with salt and pepper and toss to coat well. Roast until vegetables are soft and browned in spots, tossing occasionally, about 50 minutes.

Pour glaze over vegetables; toss to coat evenly. Roast until glaze is absorbed and vegetables are browned, tossing occasionally, about 15 minutes longer. Serve warm.

HORSERADISH-GLAZED BRISKET AND SHORT RIBS WITH ROOT VEGETABLE MASH

PREP 50 minutes **TOTAL** 6 hours

8 SERVINGS The brisket and short ribs are simmered, then roasted, which makes the meat tender on the inside and crusty and brown on the outside. The celery root, rutabagas, and potatoes are cooked in the leftover broth from the meats, which results in a wonderfully rich, flavorful mash.

- 1 cup celery leaves
- 3 whole cloves
- 2 Turkish bay leaves
- 2 cardamom pods
- 1 garlic clove, peeled
- ¼ teaspoon whole black peppercorns
- 1 3½- to 3¾-pound flat-cut beef brisket
- 2 pounds bone-in beef short ribs (about 6 medium)

- 1 medium onion, peeled
- 1 tablespoon coarse kosher salt
- 4 cups 1- to 1½-inch cubes peeled celery root (celeriac; about 1 large)
- 4 cups ¾-inch cubes peeled trimmed rutabaga (about 2 large)
- 2½ cups 1½-inch cubes peeled Yukon Gold potatoes (about 1 pound)
- ¼ cup (½ stick) unsalted butter, room temperature
- 3 tablespoons prepared white horseradish

- 3 tablespoons Dijon mustard
- 3 tablespoons (packed) golden brown sugar

special equipment Cheesecloth

Stack three 8-inch squares cheesecloth on work surface. Place celery leaves and next 5 ingredients in center of square. Gather up edges of cheesecloth; tie with kitchen string and set packet aside.

Place brisket and short ribs in heavy large wide pot. Add enough water to pot to cover meat. Bring to simmer over medium heat. Skim any impurities that rise to surface. Reduce heat to maintain gentle simmer. Add packet, onion, and 1 tablespoon coarse salt. Cover; simmer until meat is fork-tender, about 2 hours for short ribs and 3¼ to 3½ hours for brisket. Transfer meats to 15x10x2-inch glass baking dish. Remove and discard bones from short ribs. Remove and discard packet and most of onion from cooking liquid. **DO AHEAD** Can be made 1 day ahead. Cool cooking liquid and meats slightly, then chill separately until cold. Cover each; keep chilled.

Bring meat cooking liquid to boil; add celery root, rutabaga, and potatoes. Reduce heat to medium and cook uncovered until vegetables are tender, about 45 minutes. Drain vegetables, reserving 3 cups cooking liquid. Return vegetables to pot and stir over low heat 1 minute to dry. Mash vegetables with potato masher to coarse puree. Mash in butter. Season to taste with salt and pepper. **DO AHEAD** Can be made 2 hours ahead. Let stand at room temperature. Rewarm over medium-low heat before serving, adding reserved meat cooking liquid by tablespoonfuls as needed to moisten.

Preheat oven to 375°F. Whisk horseradish, mustard, and sugar in small bowl. Brush 3 tablespoons horseradish sauce over meats in dish. Sprinkle with salt and pepper. Roast meats until browned and heated through, 35 to 45 minutes. Transfer meats to work surface. Thinly slice across grain. Place on platter. Drizzle 2 cups reserved cooking liquid around. Serve with vegetable mash and horseradish sauce.

Molly Stevens is a Vermont-based food writer and the author of several cookbooks, including **ALL ABOUT BRAISING**.