



Roasted Sunchokes with Buttery Bagna Cauda

[Adapted from Mike Lata at Food & Wine](#)

Sunchokes otherwise known as Jerusalem artichokes are delicious roasted simply and paired with other seasonal veg - kind of like a nuttier earthy potato. But sometimes it's nice to dress them up and this punchy, bright Bagna Cauda, a sauce popular in France and Italy, does a nice job of this. For those of you who think you don't like anchovies - this dressing is not at all fishy. The anchovies provide incredible umami and saltiness. If you can't do anchovies, try minced olives or even red miso paste for a salty savory base.

Yield: 8 servings as an appetizer

Ingredients:

- 2 pounds young sunchokes, scrubbed
- 2 tablespoons vegetable oil
- Salt & freshly ground pepper
- 1 tablespoon chopped parsley
- Lemon wedges, for serving

Dressing:

- 3 tablespoons extra-virgin olive oil
- 4 large anchovy filets, minced finely
- 2 large garlic cloves, minced finely
- 1/4 teaspoon crushed red pepper
- 3 tablespoons cold unsalted butter
- 1 tablespoon fresh lemon juice

Directions:

- 1.) Preheat the oven to 400°. Cut the sunchokes into 1 ½ inch chunks and toss with oil, salt and pepper. Roast for 25 minutes, until the sunchokes are golden brown and fork tender.
- 2.) Meanwhile, in a small saucepan, heat the olive oil. Add the anchovies, garlic and crushed red pepper and cook over low heat until the anchovies are sizzling, about 1 minute. Remove from the heat and cool for a few minutes. Stir in the lemon juice and season with salt and pepper. Swirl in the cold butter, 1 tablespoon at a time. Transfer to a bowl and keep warm.
- 3.) Spoon the sunchokes onto a platter. Garnish with the parsley and serve with the warm bagna cauda and lemon wedges.

