

Winter Stew

Submitted by Nancy Rodrigue, of Rodrigue Molyneaux Winery, Livermore

Chop a handful or two of each: parsnips, turnips, potatoes, sweet potatoes, onions, and carrots. Put 1 to 2 cups of marinara sauce in a pan, add vegetables and 1/2 cup of red wine, and a small amount of water to cover the veggies. Stir and cook for about 1/2 hour.

Add 1/2 cup of sun-dried tomatoes in oil, canned or cooked large beans (fava are great), one large clove of chopped garlic, and 1 tablespoon of Provence spices. Cook until veggies are tender.

Don't have all of these ingredients? No problem. Any elimination or combination will work, but some type of tomatoes and dried tomatoes are a must. Measuring is totally optional.