



## Eden East FarmBQ

Chef Name: Sonya Coté – Executive Chef & Owner – Eden East

Yield: 1 Tray of Veggies

### **Needed Ingredients:**

3 beets cut in wedges  
1/4 lb mushrooms halved  
1 sweet potato cut in half moons  
1 fennel bulb sliced

### **To make:**

- Toss vegetables in olive oil & salt
- Smoke for 2 hours at 200 degrees
- Finish cooking in oven if needed

### **Plating:**

- Serve with pecan romesco (can be purchased at Eden East Farmer's Market on Wednesdays and Saturdays from 9-1)
- Finish with molasses gastrique
- Garnish with fresh arugula, fennel frond, chèvre and everything seeds