

Farmer's Market Vegetable Ragout



Ingredients

- 1qt Onions, small dice
- 1c Carrots, small dice
- 1c Celery, small dice
- 3T Tomato paste
- 1/2c Cider Vinegar
- 1qt Red Bell Peppers, small dice
- 1qt Sweet corn, shucked and cleaned
- 1qt Green beans, cut into 1/2" lengths
- 1qt Summer squash, sliced (halved if larger squash)
- 1qt Field peas or fresh lima beans, cooked
- 1qt Heirloom tomato, diced
- As Needed Vegetable stock
- 1/2 stick Butter
- To taste Salt
- To taste Lemon juice

Method

Combine mirepoix in a heavy bottomed rondeau, and sweat the mirepoix until onions are translucent in a little all-purpose oil over medium heat.

Add tomato paste and cook until paste starts to caramelize. Deglaze with vinegar and cook au sec.

Add peppers, corn, green beans, and squash and cook until vegetables have softened slightly, but still retain some crunch. Remove from heat. Fold in cooked peas/lima beans and diced heirloom tomatoes. Add about a cup of vegetable stock and butter, and swirl until ragout comes together. Season with salt and lemon juice.