**I selected Jerusalem artichokes, Celeriac and may different purple and white finger and round potatoes. A great tasty combo to steam and mash. This dish is high in iron, potassium, Magnesium, B6, Vitamin C and thiamine.**

**This also offered me an opportunity to test out my new**

**Emile Henry glazed ceramic pot from France. This company has been producing top quality ceramic cookware since 1850.**

**Peel a Celeriac root and slice. Steam for 9 min.**

**While that celeriac is steaming, peal (if desired)  and quarter your potatoes to med size piece. I used about 2 lbs of mixed kinds. Any creamy style potatoe will work. I love purple potatoes and finger potatoes for there rich buttery flavor. Place the cut potatoes on top of the steaming celeriac for another 10 min.**

**Peel about 1 lb of Jerusalem artichokes and cut into pieces put on top of the potatoes and steam another 10 min.**

**Move the steamed roots to a bowl**

**Back in the now empty pan, steamer and water removed place a half a cup of milk gently warm and ad a stick of cut up butter, melt the butter.  Put the roots and vegetables back in with the warm milk and butter. Mash with a hand held masher.**

**Serve immediately. Or place in an ovenproof dish and put the warmed mixture in a low oven until ready to serve. Can be cooled and reheated in the oven before serving.**

**Enjoy!!!**