

Parsnip Puree

Makes 6-8 Servings

Parsnips have a wonderful affinity with apples and pears. The fruit adds a natural sweetness to the earthy root vegetables. Don't add too much water to the pot when cooking the parsnips – why pour all the flavor down the drain?

Ingredients:

3 pounds parsnips, peeled and sliced
2 russet potatoes, peeled and sliced
2 apples or pears, peeled, cored and sliced
6 tablespoons butter
Salt and pepper

Directions:

Put the parsnips, potatoes, apples or pears, butter, ½ cup water, and salt and pepper into a medium heavy-bottomed pot. Cover and cook over medium heat, stirring from time to time, until everything is very soft, about 40 minutes. Mash or puree the vegetables (don't drain them!) to the consistency that you like – it can be very smooth or quite rustic.

Spoon the parsnips into an ovenproof serving dish, if you like, and keep warm in the oven until you are ready to serve. Drizzle a little melted butter on top.

-OurLocaltopia 2013-



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