

# Parsnips

## Parsnip Recipes:

### Ginger Parsnip Soup (Workshare Lunch)

2T Butter

2 c. chopped onion

½ c. chopped celery

2 T minced ginger

1/8 t. cayenne

3 c. chicken broth

3 c. chopped parsnips (approx. 1#)

1 c. half & half or cream

Melt butter

Add onions, celery, ginger and cayenne, sauté until tender

Stir in broth and parsnips, bring to a boil

Simmer until parsnips are tender

Puree

Whisk in cream or half and half

### Butter Lake Root Bake! (Workshare Lunch)

We think this is what Homer Simpson would have named this dish. This is a meal I make for the workshares after the CSA is over for the year. The workshares will be working in the garden until the end of October, cleaning up and getting the garlic planted.

Potatoes

Leeks

Garlic

Fennel

Onions

Carrots

Butter (options: beets, shitakes, parsnips, rosemary)

Cut all veggies into 1" chunks. Leave garlic cloves whole. Quarter the onions. Put in a baking dish or Dutch oven. Put a lot of butter on top. (It's called "Butter Lake" for a reason!) Bake at 350° for 30 minutes. Stir. Bake for another 30 minutes.

~Serve with cheese bread.