

Parsnip Chowder (userealbutter.com)

<http://userealbutter.com/2012/03/04/parsnip-chowder-recipe/>

from The Complete Book of Soups and Stews by Bernard Clayton, Jr.

4 cups parsnips, peeled and medium dice
grease from 5 slices bacon (reserve the bacon for garnish) or 2 tbsps olive oil
1 cup onion, small dice
3 cups new potatoes, medium dice (I left the skins on)
2 cups boiling water
4 cups milk
3 tbsps butter
1 cup light cream or half and half
salt to taste
black pepper, freshly ground to taste
2 tbsps parsley, chopped (to garnish)

If your parsnips are large (older) then you may want to discard the core of the parsnip that may be especially hard and woody. If you plan to use bacon as a garnish and want to use the bacon grease in the chowder, then fry it up in a skillet over low heat until the bacon is crisp. Remove the bacon strips to a paper towel to drain. If you don't want bacon as a garnish and don't want to use bacon grease, then heat 2 tablespoons of olive oil in a large saucepan (the one you're going to make the soup in). Either way, you're going to brown some onions in bacon grease or olive oil over medium heat for ten minutes or until lightly browned. If you're not in the saucepan already, put the browned onions into a large saucepan.

Add the parsnips and potatoes to the onions and pour in two cups of boiling water. Bring it to a boil then reduce to a simmer. Cover the pot and let it simmer for about 30 minutes or until the potatoes and parsnips are tender. Add the milk and let the soup come back to boiling, but keep it at a simmer. Stir in the butter and the light cream or half and half. Season with salt and pepper to taste (I added at least 1 teaspoon of salt if not more). Ladle the soup into serving bowls, crumble bacon on top, and garnish with chopped parsley. Serves 6.

Fancy pants move: [Pan sear some scallops](http://userealbutter.com/2008/08/03/pan-seared-scallops-recipe/) (<http://userealbutter.com/2008/08/03/pan-seared-scallops-recipe/>) and serve them atop the soup. Seriously amazing.