

Roasted Parsnip Purée

<http://userealbutter.com/2009/11/03/roasted-parsnip-puree-recipe/>

2 lbs. parsnips
1-2 tbsps olive oil
salt
pepper
1 cup cream

Preheat oven to 400°F. Peel, trim, and core the parsnips. This will leave you with about 1 pound of parsnips. Cut the parsnips into uniform pieces (2-inches long). Toss with olive oil and lightly season with salt and pepper. Place parsnips in a shallow baking dish in a single layer and roast the parsnips for 30-45 minutes (depending on how big the pieces are). Use a spatula or spoon to toss the parsnips every 15 minutes. When the parsnips are soft, remove them from the oven. You can pulse the parsnips in a food processor, adding water or cream (or milk if you want to compromise) to help it along. I found this didn't get the smooth consistency I was aiming for, so I put my parsnips through a food mill on the smallest setting. Place the purée in a medium saucepan over medium heat and stir in enough cream until the desired consistency has been reached. Serve warm as an accompaniment.