

Seasonal Eating



Ginger Glazed Parsnips and Pears

1 tablespoon butter
1 tablespoon sherry
1/4 cup chicken broth
1 teaspoon minced ginger root
1/4 teaspoon dried thyme
1/2 pound parsnip, cut into 1" sticks
1 pear, cored and cut into 1" long slices
salt and pepper to taste
1/2 teaspoon lemon juice
2 tablespoons toasted slivered almonds

In a medium skillet combine butter, sherry, broth, ginger root and thyme. Heat until butter is melted. Add parsnips in single layer, cover and cook over medium heat for about 5-6 minutes, until barely fork tender. Uncover and add pears, turn heat to high and cook another 3-4 minutes until juices are reduced to a glaze. Sprinkle with a little salt and pepper and the lemon juice. Transfer to serving dish and top with almonds. Serve immediately.