

## Seasonal Eating



# Maple Roasted Parsnips

- 4 slices bacon
- 2 tablespoons pure maple syrup
- 1/8 teaspoon salt
- 1/8 teaspoon black pepper
- 1/2 teaspoon fresh thyme, roughly chopped
- 3 parsnips

Slice the bacon crosswise into 1/2" pieces. Cook the bacon in a small skillet until browned and crisp. Remove the bacon with a slotted spoon to a paper towel to drain. Measure 1 tablespoon of the bacon drippings into a medium bowl. Add syrup, salt, pepper and thyme and mix well. Wash and peel the parsnips. Cut into about 3" long sticks that are all about the same thickness (like french fries). Toss in the bowl with the syrup and stir to coat. Pour out onto a parchment lined baking sheet in a single layer. Bake at 350 degrees for 20 minutes. Stir the parsnips and return to oven for another 20-25 minutes until tender and caramelized. Sprinkle with reserved bacon and serve.