

Seasonal Eating



Potato Parsnip Puree

2 russet potatoes
2 parsnips
2 tablespoons butter
2 tablespoons milk
Salt and pepper

Wash and peel the potatoes and parsnips. Cut the potatoes into 1 1/2" - 2" cubes. Cut the parsnips into quarters, lengthwise and cut out the woody core and slice into 1/2" pieces. Place potatoes and parsnips in a large Dutch oven or stockpot and cover with water. Add several big pinches of salt (about a teaspoon or so). Bring to a boil, cover and cook until tender, about 20-30 minutes.

Drain the potatoes and parsnips when tender to a fork. Place in a mixing bowl and beat with the electric mixer until fairly smooth. Add the butter and the milk. Adjust the consistency with more milk, if needed and season to taste with salt and pepper.