



Parsnip Puree with Smoked Paprika

Recipe by Jennifer Adler, PCC Cooks instructor

A clever marriage of sweet and smoky, this dish serves as a flavorful counterpart to roasted meats or a warming snack on its own.

Serves 6

Ingredients:

- 3 pounds parsnips, cut into 1-inch pieces
- 1 pounds russet potatoes, cut into 2-inch pieces
- 3 teaspoons sea salt
- 1 cup heavy cream
- ½ stick (¼ cup) butter
- ½ teaspoon smoked paprika

Cover parsnips and potatoes with cold water by 1 inch in a 6- to 8-quart pot, then add 1 teaspoon salt and bring to a boil, partially covered. Reduce heat and simmer vegetables, partially covered, until very tender but not falling apart, 30 to 40 minutes.

Meanwhile, bring cream, butter, smoked paprika, and remaining 2 teaspoons salt to a simmer in 4-quart heavy pot over moderate heat. Drain vegetables in a colander.

Put all the ingredients in a food processor and blend until desired creaminess.