PARSNIP AND PEAR PUREE

Instead of mashed potatoes, try parsnip and pear puree!

*by Chef Kurt Kwiatkowski*

**Featured Food:** Parsnips

**Yield:** Serves 6-8

**Ingredients**

- 2 lb. (6 medium) parsnips, peeled and rough cut
- 12 oz. (2 medium) Bartlett pears, peeled and rough cut
- 4 oz. heavy cream, warm
- ¼ t. ground ginger

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**Preparation**

Cook the parsnips and pears separately in boiling salted water until they are tender enough to mash with a fork. Drain and then lightly dry in a warm oven over low heat until excess moisture has cooked away.

Combine the pears and parsnips and puree them using a food processor.

As the processor is on, slowly add the warmed heavy cream to give the mixture a creamy and smooth texture.

Stop the processor and then add the spices and the salt and white pepper to taste.

Keep warm and serve right away.