

Parsnip Puree with Olive Oil and Sage

6 Servings

Ingredients

- 2 pounds parsnips, peeled, trimmed, and cut into 1-inch chunks
- Kosher salt, to taste
- Freshly ground black pepper, to taste
- 5 tbsp extra virgin olive oil
- 6 fresh sage leaves + 6 fresh sage leaves to fry in oil

Instructions

1. Bring large pot of water to a boil over high heat. Salt water well and add parsnips. Cook until very tender, 15-20 minutes.
2. Meanwhile, heat 2 tbsp olive oil in a small saucepan over low heat with 6 sage leaves for 5 minutes. Remove from heat and allow to steep for another 5 minutes.
3. Drain the parsnips and place in food processor. Remove the sage from the oil and add oil to food processor along with the remaining 3tbsp extra virgin olive oil. Purée until smooth and season with salt and pepper. Serve with fried sage leaves (see note).

Note: To fry sage leaves, heat 1/4 cup olive oil in small saucepan to 325°F. Drop sage leaves in three at a time and cook, agitating occasionally until crisp, 45 – 75 seconds. Drain on paper towels and season with salt.