

Caramelized Parsnips

Serves 4

1 lb. parsnips, peeled and halved lengthwise
¼ c butter
salt and freshly ground black pepper
good pinch of ground ginger
2 TBS honey

Preheat the oven to 350°F. Place the parsnips into boiling water and blanch for 3 to 5 minutes. Drain and cut into thick slices.

Lightly butter a wide oven proof dish. Put the parsnips in this, in one layer. Season to taste with some salt, pepper and ginger.

Melt the butter in a small saucepan along with the honey and let it bubble up. Drizzle this over top of the parsnips. Transfer the dish to the oven and bake for 10 to 12 minutes until nicely tender and browned.