Roasted Parsnips

INGREDIENTS

- 1 1/2 pounds of parsnips, peeled and cut into 2 1/2 inch batons
- 4 teaspoons of extra virgin olive oil
- Salt and freshly ground pepper
- 1/3 cup of stock - turkey stock, low-sodium chicken stock or vegetable broth (for vegetarian option)*
- 3 Tbsp unsalted butter, softened
- 4 teaspoons drained, bottled horseradish
- 1/2 Tbsp finely chopped flat-leaf parsley
- 1/2 Tbsp minced chives
- 1/2 small garlic clove, minced.

PREPARATION

1. Pre-heat oven to 400°F. In a large roasting pan, toss the parsnips with the olive oil, salt and pepper. (Use a roasting pan with sides no more than 2 inches high.) Add the broth, cover with aluminum foil and roast, stirring once or twice, until the parsnips are tender and the stock has evaporated or been absorbed, 30-45 minutes. Check often to avoid their getting mushy - especially if they are to be reheated later.
2. Combine the softened butter with the horseradish, parsley, chives and garlic and season with salt and pepper. Toss the warm roasted parsnips with the horseradish-herb butter and serve.
3. The parsnips (with the oil, salt, pepper, and broth) can be pre-cooked in a covered container in the microwave for 5 minutes. Transfer to oven to finish cooking in a much shorter time. You may want to uncover them to help evaporate the liquid when in the oven.

Serves 4.