



## **FARMERS MARKET**

**37685 South Gratiot – Clinton Township, MI 48036 – 586.469.2525**

### **Parsnip and Pear Puree –**

**6 cups coarsely chopped parsnips (about 3 large)**

**4 tbl. (1/2 stick) unsalted butter**

**2 Anjou pears, peeled and coarsely chopped**

**1 tbl. Cognac**

**½ cup sour cream**

**¼ tsp. ground allspice**

- 1. Place the parsnips in a medium-size saucepan and add water to cover. Heat to boiling. Reduce heat and simmer covered until tender, about 20 minutes. Drain.**
- 2. Meanwhile, melt the butter in a small skillet over medium heat. Add the pears and sauté for 5 minutes. Add the Cognac and cook, stirring frequently, for 15 minutes.**
- 3. Process the parsnips and pears in a food processor fitted with a steel blade until smooth. Add the sour cream, allspice, and salt and pepper to taste and process just to blend. Serve immediately or warm gently over low heat just before serving.**

***Credit: Silver Palate Good Times Cookbook***