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 3 tbsp 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.