



Orange Glazed Parsnips

A perfect side dish for your Thanksgiving feast OR a special dinner served with pork tenderloin or pork chops.

Active Time: 30 minutes

Total Time: 40 minutes

Serves: 6 to 8

1 ½ tablespoon sugar

3 tablespoon unsalted butter

2 lb. Parsnips (peeled, cored and cut into ¼ inch thick sticks)

2 Mandarin Oranges (slices in rounds) or small orange

½ cup white wine (sweet like Gewurztraminer, late harvest muscat, Riesling)

2 tablespoons white wine vinegar

½ cup water

1 teaspoon *HH Orange & Marigold Salt*

Ground pepper to taste

- 1) Heat sugar in the center of a 12-inch heavy skillet over medium high heat until it starts to melt
- 2) Continue to let melt until light golden brown
- 3) Stir in butter, then add parsnips and oranges and cook coating with the sugar and butter for 2-3 minutes.
- 4) Add vinegar, wine, water, salt and pepper, stir gently to combine and reduce heat to low/simmer and cover skillet – let cook for 10 – 12 minutes until the parsnips are tender (but not mushy!)
- 5) Remove lid, turn up heat medium/low stirring until the liquid is reduces to a glaze and parsnips are caramelized (about 5 to 8 minutes)
- 6) Serve warm or at room temperature.

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