



Maple-roasted Parsnips

This root vegetable--the parsnip--and maple syrup make this a must-try recipe.

Photo by Stephanie Gang

This is a stunning vegetable dish. However, don't serve it alongside the pork—that would definitely be overkill. With a pot-roast or some well-roasted beef, these fantastic root vegetables will have your mouth watering.

Ingredients 2½ pounds parsnips 1/2 cup vegetable oil salt and pepper 1/2 cup pure maple syrup

Preparation

Preheat the oven to 400 degrees F.

Peel the parsnips, halve them crosswise and then halve or quarter each piece lengthwise. Place the parsnips into a roasting pan. Pour the oil over the parsnips, and mix them well so that the oil covers all of the pieces. Pour the maple syrup over the parsnips, and transfer the roasting tin to the oven.

Roast the parsnips for 35 minutes or until they're tender and golden-brown. Serve while hot and crispy.