

EVERBLOSSOM FARM RECIPES

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PARSNIPS

You'll find **parsnips** in your box this week. Parsnips are commonly grown in Europe and in many northern areas of the United States. They are grown for their delicate tasting, carrot-like roots which can grow up to 15 inches long.

Parsnip Management

Parsnips can be parboiled or steamed in their skins, then peeled and sliced lengthwise. One popular way of preparing parsnips is to pan glaze them with butter and a touch of brown sugar and nutmeg. They taste much like candied sweet potatoes. Try them served with pan-roasted pork chops.

Another method is to puree boiled parsnips, blend in butter and cream and top with bread crumbs.

FROM OUR FIELD TO YOUR FAMILY, SERVING SUGGESTIONS FOR THE NATURALLY-GROWN VEGETABLES WE ALL LOVE.

JOHN AND ELAINE BRANIGAN

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