



## Glazed Turnips and Parsnips with Maple Syrup

A glaze is an easy way to dress up hearty root vegetables. Try sweetening turnips and parsnips with an easy molasses syrup glaze.

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Rated

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- **Prep Time** 10 minutes
- **Total Time** 30 minutes
- **Yield Serves** 6

### Ingredients

- - 1 tablespoon vegetable oil, such as safflower
  - 1 pound parsnips, peeled and cut into 1-inch lengths (halved if thick)
  - 1 pound turnips, peeled and cut into 1-inch wedges
  - 1 cup canned reduced-sodium chicken broth or water
  - 1/2 cup pure maple syrup
  - 2 tablespoons red-wine vinegar
  - Coarse salt and ground pepper
  - 2 tablespoons unsalted butter
  - 2 sprigs fresh rosemary

### Directions

1. In a large skillet, heat oil over medium-high. Add parsnips and turnips; cook, stirring once, until beginning to brown, 2 minutes.
2. Add broth, pure maple syrup, and vinegar; season with salt and pepper. Bring to a boil; reduce to a simmer, cover, and cook until crisp-tender, 10 minutes. Uncover, and cook over medium-high until parsnips and turnips are tender and liquid is syrupy, 7 to 9 minutes more (there should be only a small amount of liquid remaining).
3. Remove skillet from heat; add butter, and swirl skillet until melted. Season with salt and pepper.