



Mashed Parsnips and Potatoes

The sweetness of the parsnips is balanced by adding potatoes. If your parsnips are very large, cut out the woody core before cooking them.

Martha Stewart Living, December 2000 <http://www.marthastewart.com/340168/mashed-parsnips-and-potatoes>

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Rated

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- **Yield Serves 4**

Ingredients

- - 4 tablespoons unsalted butter
 - 2 small leeks, white parts only, washed well, thinly sliced crosswise
 - 1 pound parsnips, peeled, roughly chopped
 - 1 pound Idaho potatoes, peeled, roughly chopped
 - 1/2 cup milk
 - Coarse salt and freshly ground pepper

Directions

1. In a large saucepan, melt 2 tablespoons butter over medium heat. Add leeks, and cook, stirring occasionally, until softened, about 4 minutes. Add parsnips, and cook, stirring occasionally, until they begin to soften, about 5 minutes more. Add potatoes and 3 cups cold water; bring to a boil. Cover and reduce heat to a gentle simmer. Cook until parsnips and potatoes are very tender and begin to fall apart, about 20 minutes.
2. Drain in a colander. Press hot parsnips and potatoes through a ricer back into saucepan over low heat. (Alternatively, mash by hand.) Add remaining 2 tablespoons butter and the milk, and combine well. Season with salt and pepper, and serve immediately.