

## **Mashed Parsnips and Pears**

Why do we always serve plain old mashed potatoes or mashed sweet potatoes year after year? We decided to experiment with various vegetables and fruits that pair well together and we found a few that would make delicious accompaniments to any holiday roast. Sweet parsnip and pears turns out to be an excellent, unexpected combination.

*Serves 8*

2 pounds parsnips, smaller, thinner ones are best, peeled and cut into 1/2- inch size pieces  
2 ripe pears, peeled, cored and chopped into 1/2-inch size pieces  
1/3 cup crème fraiche or heavy cream  
1 1/2 tablespoons butter, cubed  
Salt and freshly ground black pepper, to taste

Bring a medium size pot of water to boil. Add the parsnips, cover, and cook about 10 to 12 minutes, or until tender when tested with a small, sharp knife. Drain thoroughly.

Place the cooked parsnips into the container of a food processor. Add the pear to the hot parsnips and whirl until chunky. Add the cream, butter, salt, and pepper and puree until almost smooth. The mixture can be slightly chunky or you may prefer it smoother. Taste for seasoning. Serve hot or make ahead of time and place in a small casserole or ovenproof skillet, cover and refrigerate until ready to cook. To reheat, place in a 350 degree oven for about 15 minutes, or until bubbling hot. Stir well before serving.