



Parsnips, Pearl Onions and Bacon

Serves 16-20

Serve with Joseph Phelps Merlot

1 lb bacon, cut into ¼ inch pieces
2 lbs fresh pearl onions; frozen if you cannot find them fresh
4 lbs parsnips, peeled and cut into ¾ inch pieces diagonally (remove core from large parsnips before chopping into ¾ “ pieces)
1 tsp sugar
1 tsp salt
1 cup chicken broth
Minced parsley leaves for garnish

Cook the bacon in a Dutch oven over medium heat until just crisp (8-10 minutes). Remove with slotted spoon and drain on paper towels.

Add pearl onions, parsnips, sugar and salt to pan and increase heat to high. Sauté, stirring, until browned (5 -10 minutes). Add chicken broth and cook until liquid has largely evaporated, stirring occasionally to keep from sticking or burning. Add bacon back into parsnips and stir.

Serve garnished with chopped parsley.