

## **PARSNIPS AND CARROTS GLAZED**

Contributed by Noreen

**1 1/4 cups chicken broth**

**1/4 cup sweet butter**

**3 tbsp. sugar**

**1/2 tsp. salt**

**2 lbs carrots, peeled and cut into sticks**

**2"x1/4" x 1/4"( about 4 cups) 2 lbs parsnips, peeled and cut into sticks**

**2"x1/4"x1/4"( about 4 cups)**

**3 tbsp. minced fresh parsley leaves**

**salt & pepper to taste**

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In a large saucepan combine the broth, butter, sugar and salt and bring mixture to a boil. Add the carrots and cook the mixture, covered, over moderately high heat for 1 minute. Add the parsnips and cook the mixture, covered, for 4 to 5 minutes, or until tender. Transfer the vegetables with a slotted spoon to a bowl and keep warm, covered. Boil the cooking liquid until it is reduced to about 1/3 cup and pour it over the vegetables.( the vegetables may be prepared up to this point 1 day in advance, kept covered and chilled, and reheated.) Add the parsley and salt and pepper to taste and toss the mixture gently. Serves 8.