

Parsnips in Basil Cream Sauce

– Taylor Family

1 lb parsnips

2 T butter

2 T flour

1 T chicken stock base

1 c milk

¼ c parmesan cheese

2 T fresh basil (1/4 t dry)

Garnish: Bread crumbs, parmesan cheese, basil

1. Cook parsnips until just tender (microwave 2-3 minutes). Drain, peel, slice.
2. Melt butter, stir in flour & chicken stock base
3. Add milk. Heat to boiling.
4. Add parmesan cheese, basil. Pour over parsnips.
5. Top with bread crumbs, parmesan and basil