

Parsnip or Turnip soup

I like the root vegetables more when roasted slowly and eaten simply with an herb of choice sprinkled on top.

The soup mix can be used for either parsnip or turnip.

Parsnips or turnips are roasted slowly in a 350 degree oven until yummy. With the round vegetable (I can never remember which is the parsnip and which is the turnip), apple is also roasted.

Leeks are chopped finely and boiled in vegetable broth.

All are tossed in the blender when ready.

Lite cream and vegetable broth are added to taste.

All kinds of spices are added in various recipes.

Some add cayenne pepper.

Some add curry powder.

With the round vegetable, I add a pinch of ginger, a pinch of cardamom, and a pinch of allspice.

With the carrot-shaped vegetable, I add a pinch of herb de Provence.

Salt to taste.

Quantity and spice are a personal choice.

One recipe calls for 3 leeks and 5 medium parsnips.

Another called for 2 pounds of parsnips, 3 carrots, 1 large onion, 3 celery stocks, 3 cloves garlic. This one also wants 1 tblspoon of brown sugar. I substitute roasted apple for any sugar.

Yet another recipe calls for 1 large onion, 1 large carrot, 1 pound of parsnips.