

Parsnip and Browned Butter Mashed Potatoes

Recipe By Sina Mizrahi



Cooking and Prep:  1 h

Serves:  8

Contains: 

Preference: Dairy

Difficulty: Medium

Occasion: Passover,
Shavuot, Nine Days

Diet: Gluten Free, Sugar Free,
Vegetarian, Pescetarian

Source: Relish by Binah
Magazine

Ingredients (7)

Main ingredients

- 3 pounds (6-8 medium) russet or Idaho potatoes, peeled
- 2 parsnips, peeled
- 1 stick (1/2 cup) butter
- 1 cup whole milk

Haddar Kosher Salt

ground Gefen Black Pepper

parsley, as a garnish

Start Cooking

For the potatoes

1. Place the potatoes and parsnips in a large dairy pot and fill it with cold water to 1 inch above the vegetables. Bring to a boil and stir in 1 tablespoon of salt. Cook uncovered for 30 to 45 minutes, or until a knife pierces through the potatoes.
2. Meanwhile, in a saucepan, melt the butter over medium heat, whisking until foamy and brown bits appear on the bottom of the pan. Remove from heat and continue whisking another 30 seconds. (Enjoy the heavenly nutty aroma!) Set aside.
3. Drain the potatoes and parsnips in a colander, return to the pot and mash them using a ricer, food mill, or masher.
4. Stir in the butter, milk, and salt and pepper to taste. Garnish with parsley and serve warm.