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Honey Roasted Parsnip Strips

*These crispy strips of honeyed parsnips are a fun garnish for your winter soups and stews.
They're also great for snacking on right out of the oven!*

One large parsnip
1 tablespoon melted butter
1 tablespoon local honey
Salt, optional

Preheat oven to 350 degrees F.

Peel the parsnip and, using the vegetable peeler, cut the parsnip into long strips.

In a small bowl, combine the melted butter and honey. Toss the parsnip strips in the honey butter mixture and coat evenly.

Line a baking tray with non-stick foil and evenly arrange the parsnip strips on the tray.

Bake the strips for 5 minutes or just until some of them start to brown. Remove from the oven and immediately sprinkle them with the salt, if using it.

Serve at once.

Victoria Wesseler