



Maple & Parsnip Soup

Developed by Chef Jason Baker, JT Bakers, Greenwich, NY

Serves 8

- 3 lbs Parsnips - peeled & sliced 1/4 inch thick
- 1 large White Onion - peeled & sliced 1/4 inch thick
- 8 cups water
- 1 large Bay Leaf
- 1 cup SweeTrees Maple Syrup
- 1 cup Heavy Cream
- Salt/White Pepper

Lightly brown parsnips and onions with vegetable oil in sauce pan, season lightly with salt and white pepper. Add water, SweeTrees Maple Syrup, bay leaf, and cover. Keep flame low and simmer until tender. Pull out bay leaf and puree all remaining ingredients until smooth in a food processor.

Pour ingredients back into pot, add heavy cream, and reheat being careful not to boil. Season to taste with salt and white pepper.

Drizzle with SweeTrees Maple Syrup and serve warm with crusty bread.