

## **Mashed Parsnips**

2 1/2 lbs parsnips, peeled and quartered  
3 chicken bouillon cubes  
1 tablespoon fresh lemon juice  
4 tablespoons unsalted butter, melted  
1/2 cup heavy cream, warmed  
salt & freshly ground black pepper, to taste  
2 tablespoons snipped fresh chives

1. Place the parsnips in a saucepan with water to cover. Add the bouillon and lemon juice.
2. Simmer for 20 minutes or until very tender; drain.
3. Mash, adding the butter and cream. Season with salt and pepper.
4. Serve immediately, garnished with snipped chives