



Maple Leather Company & GreatBags® presents...

Selections from our “Mucho Easy” Recipe Collection

Parsnip Soup with Carmelized Pears

Ingredients for Carmelized Pear Garnish:

3 Tbl. Olive Oil

1 Tbl. Butter

4 lg. pears, peeled, cored, finely chopped

1/2 cup brown sugar

1 tsp. cinnamon

1/4 tsp. ground ginger

1/8 tsp. ground nutmeg

2 Tbl. lemon juice

We make this in our pressure cooker (it takes 7 minutes) but you don't need one, just cook it about 20 minutes.

Ingredients for soup:

2 Tbl. olive oil

1 T. butter

2 leeks (white and tender green parts, cleaned and finely chopped)

6 parsnips, peeled and cut into 1/2" pieces

6 cups chicken or veg. stock

salt and pepper to taste

optional: 1/2 cup cream or evaporated milk

To make garnish:

melt butter and cook all garnish ingredients for 15-20 minutes over medium high heat until mixture has thickened and the liquid in the pan has almost evaporated. Remove from heat. Store in fridge or freeze any leftovers, it tastes great on vanilla ice cream!

To make soup:

Melt butter and oil and cook leeks and parsnips for 2 min or until the leeks have softened. Add stock and cook about 20 minutes.

Puree the soup with an immersion blender or cool and puree in a blender. To serve, re-heat the soup and garnish with a big dollop of the carmelized pears.

For more “Mucho Easy” recipes, visit www.mapleleather.com/recipes