

Juan's Caramel Parsnips and Onions



1. Parsnips.....a bag, 6 or 7
2. Small Onions.....8 or 10
3. Butter or Margarine..... ½ stick or a big glop
4. Orange or Apple Juice.....enough to cover all in a sauté pan
5. Caramel Syrup/Topping.....I think I'll try Butterscotch sometime



I like things to look like what they are so I cut the Parsnips in half; long ways, and leave them whole.



I also leave the Onions whole after peeling them.



Plop a big Glop of Margarine in a pan.



Dump in the Onions, and cover.



Cook on low heat until they start to brown (Caramelize).



Move all but one Onion to a casserole dish.



Dump in the Parsnips and cover all with the Juice. Cook on medium until they are just slightly tender to a fork.



Dump the rest into the casserole and pour in the Juice.



Generously dribble (don't drizzle.....too hoity-toity) or doodle, whatever kind of Caramel you have found, all over everything.



I like this kind.

http://www.smuckers.com/fg/pds/prod_info.asp?brandID=1&catID=19&prodID=102



Put it in the oven on low heat, maybe °275.
Everything is already cooked and this is only to heat
the casserole dish and keep it warm until time to
serve it.....don't let it burn.



It goes good with Roasts.....Beef, Lamb, Pork,
whatever.....you probably don't have
any alligator and it's just as well that you don't.
Yum, Yum and remember, plenty of pills for the old
poots.