



Bacon Coated Parsnips

Yield: 4 Servings

Ingredients:

16 Slices of Applewood Smoked Raw Bacon

1 lb parsnips, peeled and halved

1 egg

8 oz sesame seeds

Vegetable oil (for deep-frying)

Preparation:

1. Wrap 1 bacon slice around 1 parsnip piece. Repeat with remaining bacon and parsnips.
2. Line sheet pan with parchment paper.
3. Whisk egg in medium bowl and place sesame seeds in another medium bowl.
4. Dip each parsnip piece into egg to coat, then dip into sesame seeds, turning to coat generously on all sides.
5. Place on prepared baking sheet. Preheat oven to 350°F. Pour enough vegetable oil into heavy medium saucepan to reach depth of 2 inches. Attach deep-fry thermometer to side of pan and heat oil to 350°F. Working in batches, add sesame-coated parsnips to oil, and deep-fry until sesame seeds are golden, about 1 minute.
6. Transfer parsnips to paper towels to drain.
7. Arrange parsnips on rimmed baking sheet and bake just until they are beginning to soften, about 7 minutes.
8. Sprinkle generously with salt and pepper.

