

## Freedom Fries



I call these Freedom Fries because in my opinion, we are now free from the bonds of the French fry made out of potatoes. Enjoy.

### Ingredients:

- 2-3 good sized parsnips
- Roughly 1 tbsp olive oil per parsnip. I'm sure you can get away with less.
- Pepper to taste
- Kosher salt to taste

### Directions:

1. Preheat the oven to 375 degrees.
2. Peel the parsnips like you would a carrot.
3. Slice the parsnips into French fry sized slices.
4. Put them in a bowl and toss them with the olive oil.
5. Next, lay them out on cooling trays stacked in a cookie sheet. This is just to keep them off the sheet, allowing the heat to circulate around them. Sprinkle the salt and pepper on.
6. Roast for 35-40 minutes.