Whipped Parsnips and Carrots

Ingredients:

8 large parsnips
4 large carrots
4 tablespoons butter, softened
1 tablespoon plus 1 teaspoon kosher salt
1 teaspoon freshly ground black pepper
1/2 teaspoon ground nutmeg

Directions:

1) Peel the parsnips and carrots and slice into 1/2-inch rounds.

2) Bring a large stock pot of water and the tablespoon of salt to a boil. Reduce the heat to medium-high and add the carrots. Cover the pot and cook for 5 minutes. Add the parsnips to the pot and cook for an additional 10 to 15 minutes until the vegetables are tender.

3) Drain the vegetables and transfer them to a food processor. Add the butter, salt, pepper and nutmeg and process until smooth. Serve hot.