



The recycled Fay Bentos tins made an appearance again for a casserole in a giant Yorkshire Pudding. But we had a few rather sad Parsnips in the fridge so Sue cut Parsnip Crisps to add to the top.

Ingredients:-

Parsnips!

Method:-

- (1) Cut into thin matchsticks.
- (2) Deep fry until golden brown and crispy.

They look great, cost very little and add a bit of sweetness and crunch. OK they might look a bit ?Chefy? but there?s no reason that a budget meal should be a boring meal!