

Rutabaga Casserole

Ingredients:

4 rutabagas
4 carrots, shredded
2 tablespoons white sugar
1/4 cup milk

Directions

1. Peel rutabagas and cut into large cubes.
2. Place in cold salted water and bring to a boil.
3. When fork tender, drain.
4. Mash rutabagas with grated carrots, sugar, butter and milk.
5. Place in oven at low temperature to keep warm.
6. Cover so that the dish will not dry out.
7. For a zesty touch, sprinkle finished casserole with grated cheese and boil for a cheeserific finish!

Roasting Rutabagas

Toss 1 large peeled and cubed rutabaga with 3 tablespoons olive oil, and salt and pepper on a baking sheet. Roast at 425 degrees F until golden and soft, 40 minutes.

