AFFORDABLE LOCAL EATING

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Simply Seasonal

Potato & Turnip Mash

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Potato & Turnip Mash

Ingredients

- 2 large potatoes*, peeled and chopped 2 medium-large turnips*, peeled and chopped ½ c. milk or soy milk
- 2 T. sugar
- 2 T. butter
- *can be found locally

Directions

- 1. Preheat oven to 350° F.
- 2. Put potatoes and turnips into a large pot and cover with water. Bring to a boil; cook until tender. Drain.
- 3. Mash potatoes and turnips. Add sugar and butter.
- 4. Add milk as needed to reach desired consistency. Turn into a buttered casserole dish.
- 5. Bake, uncovered for 15 minutes.

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