



Sherried Rutabaga

Recipe Provided by: Samascott Orchards

Samascott Orchards Rutabagas are typically available in November and December

Ingredients:

2 Medium Rutabagas
2 Tbsp Butter
2 Tbsp Drinking Sherry
½ Cup Heavy Cream



Makes 4-6 Servings

Instructions:

We call this dish “Numa’s Turnips” even though a turnip is an entirely different and greatly inferior tasting vegetable than a rutabaga. Numa’s Turnips appear diligently on our yearly Thanksgiving table, and there are rarely leftovers of this creamy, heavenly side dish. You’ll never settle for mashed potatoes again!

Peel rutabagas, cut into rough chunks and steam until very tender, approximately 12 minutes (can be boiled if preferred). Combine all ingredients into a mixing bowl and hand mash or puree with an emulsion blender until consistency is desired smoothness.

Serve hot.