

Scalloped Turnips

From – *simplyrecipes.com*

4 Tbsp butter
½ cup thinly sliced onions
4 cups peeled, thinly sliced turnips
2 Tbsp flour, divided
1 tsp salt
freshly ground black pepper
¾ cup milk
1/3 cup cream

- Preheat oven to 350 degrees.
- Butter a 1 quart casserole.
- Melt 1 tablespoon butter and lightly saute onions until just wilted.
- Layer a third of the sliced turnips in the casserole dish; top with a third of the onion; sprinkle with 2 tsp flour, 1/3 tsp salt and one grind of pepper; pat with dollops from 1 tablespoon of butter.
- Repeat this layering twice.
- Mix milk and cream together and pour over the turnips.
- Cover and bake for 30 minutes, then remove cover and bake for another 30 to 45 minutes, or until tender and bubbly.



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