

Mashed Rutabagas

From *–foodnetwork.com*

2 pounds peeled rutabagas, cut in large chunks

Cold salted water

3 to 4 Tbsp butter

Pinch nutmeg

- Peel rutabagas, and cut them in large chunks.
- Put them in a pan of cold salted water, cover, and bring to a boil.
- Simmer until very tender, 30 to 40 minutes.
- Drain the rutabagas, return them to the pan, and heat gently for 2 or 3 minutes to dry them.
- Mash the chunks with a potato masher or fork, the puree will always be slightly fibrous.
- Work in butter with a generous grate of nutmeg, taste, and adjust the seasoning.



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