

Turnip and Potato Patties

From – *simplyrecipes.com*

½ lb turnips, peeled and cut into ¼” cubes (about 1 1/3 cups)
6 oz potato, peeled and cut into ½” cubes (about 1 cup)
2 ½ Tbsp thinly sliced scallion greens
1 egg, beaten lightly
¼ cup all-purpose flour
grapeseed oil, peanut oil or canola oil (high smoke point vegetable oils)
salt & pepper

- In a large saucepan of boiling salted water, cook the turnip and potato cubes for 15 to 17 minutes, until they are tender, and drain them.
- In a bowl, mash them with a fork and stir in the scallions, egg, flour and salt & pepper to taste.
- Coat the bottom of a large, heavy bottomed skillet with about ¼” of the oil. Heat the pan on medium-high heat until the surface of the oil begins to shimmer, but not smoke.
- Spoon ¼ cup mounds of the turnip potato batter into the pan, flattening them into ½” thick patties with the back of a spatula.
- Fry the patties until they are golden, turning them once, about 4 minutes on each side.
- Transfer the patties to paper towels to drain off excess oil.



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