

# Rutabaga Mash

 Gluten-free, vegetarian

Add flavor and nutrition to your mashed potatoes by adding rutabaga. Can't find it or don't like rutabaga? Try this recipe with turnips or cauliflower!

## Ingredients:

- 1 rutabaga, diced
- 4 large potatoes, diced
- 3 tablespoons of butter
- salt and black pepper to taste
- ½ cup local milk

1. Toss the peeled and diced rutabagas into a large pot, cover with water, and bring to a boil.
2. Reduce heat and simmer for 20 minutes.
3. Add potatoes to rutabaga and simmer until potatoes are tender.
4. Strain and put into a bowl, adding butter, salt, and pepper.
5. Mash veggies, adding milk as needed for desired texture.
6. Top with butter or cheese and serve.

