

# GRAND PRIZE WINNER

## **Eastham Turnip Puff Casserole**

Mac's Parties & Provisions

6 cups peeled Eastham Turnip cubes  
2 Tbsp. butter  
2 eggs, beaten  
3 Tbsp. flour  
1 Tbsp. brown sugar  
1 tsp. baking powder  
Salt and pepper  
Pinch fresh ground nutmeg  
½ cup panko  
2 Tbsp. butter  
Salt & pepper

Cook turnips until soft. Drain well, mash, and add 2 Tbsp butter.

When turnips have cooled, add the beaten eggs, flour, sugar, baking powder and spices. Put mixture in buttered baking dish.

Melt remaining 2 Tbsp. butter in pan, add panko and cook slowly until panko browns. Season with salt and pepper. Spread on top of turnip mixture.

Bake at 375 for about a half hour until crumbs are browned. Serves 4 – 6.