

2015 PEOPLE'S CHOICE WINNER

Eastham Turnip Whoopie Pies

submitted by Eastham resident Georgia Hawko

Pastries

3 cups cooked, well drained and mashed Eastham Turnips
2 cups packed brown sugar
1 cup butter (2 sticks)
eggs
3 cups flour
1 tsp. baking soda
1 tsp. baking powder
1 tsp. nutmeg
1 tsp. ground cloves
1 tsp cinnamon
1 tsp. ginger
1 tsp. vanilla

Preheat oven to 350°.

In large bowl, combine butter and sugar. Mix in Eastham Turnips and eggs; beat well. In separate bowl, combine dry ingredients. Add dry ingredients to butter/sugar mixture. Add vanilla and stir well. If mixture is too sticky, add a little more flour. Drop by teaspoonfuls on ungreased cookie sheet. Bake 15 minutes. Let cool completely before filling with the recipe below or favorite cream cheese frosting or purchased frosting.

Filling

1 cup milk
4 Tbsp. flour
½ cup butter (1 stick)
½ vegetable shortening (Crisco)
1 cup granulated sugar
1 tsp. vanilla

Cook milk and flour until thick; set aside to cool. In a large bowl combine butter and crisco and beat 4 minutes. Add sugar, beat another 4 minutes. Add milk/flour mixture and vanilla and beat until thick.

Once pastries have cooled, spread filling over the flat side of one then top with another. Makes 50 small whoopie pies.

2015 GRAND PRIZE WINNER

Eastham Turnip and Mushroom Gratin

submitted by Eastham resident Bonnie Nuendel

8 garlic cloves, smashed, divided
4 cups half & half
½ cup (1 stick) butter
Dried parsley to taste
1 Tbsp. kosher salt, plus more to taste
½ tsp. freshly grated black pepper
24 oz. sliced mushrooms
5 pounds Eastham Turnips, peeled and very thinly sliced on a mandoline
(about 2 large turnips)
¾ lb. grated Gruyere cheese

Preheat the oven to 375°. Rub a 9 X 6-inch baking dish with 1 of the smashed garlic cloves.

In a small saucepan, combine the half & half, butter and parsley. Mince the remaining garlic cloves and add to the pot, along with the salt and pepper, and bring to a boil over medium heat. Remove from the heat, let cool slightly and adjust the seasoning with salt to taste.

Place the turnip slices in the prepared dish, overlapping each other in long rows. Cover with mushrooms. Repeat. Pour the warm milk mixture over the turnips and sprinkle the Gruyere on top. Cover the dish with aluminum foil and bake in the preheated oven until the turnips are almost fork tender, 45 to 50 minutes. Remove the foil and continue to bake until the top is bubbling and golden brown, 15 to 20 minutes more. Let cool for 5 minutes, then serve.

Makes 8 to 10 servings