

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.