

Grand Prize Winner ~ 2017 Turnip Cook-Off

Eastham Turnip Pulled Pork au Gratin with Turnip Cream Big Dog's BBQ at the Orleans Bowling Center

Au Gratin

1 lb	Pulled pork (prepared)	1 cup	Swiss cheese
1 1/2 cups	Caramelized onions (prepared)	1 cup	Parmesan cheese
3 lb	Eastham Turnip	1 quart	Heavy cream
1 lb	Yukon gold potatoes	1 1/2 TBSP	Fresh thyme, chopped
2 TBSP	Garlic, minced	1/2 TBSP	Salt
2 TBSP	Shallots, minced	1/2 TBSP	Pepper
2 cups	Cheddar cheese, shredded		

Preheat oven to 350°

In large bowl combine pulled pork and caramelized onion; set aside.

Thinly slice turnips and potatoes and place in a separate large bowl. Add remaining ingredients (garlic, shallots, cheddar cheese, swiss cheese, parmesan cheese, heavy cream, thyme, salt and pepper) ingredients and mix thoroughly.

Grease 9" X 13" pan. Make 1 1/2 inch layer of turnip/potato mixture in bottom of pan. Add layer of pulled pork/onion; press evenly. Repeat with additional layers of turnip/potato, layer of pork/onion mixture and then final layer of turnip/potato. Cover baking dish with plastic wrap then aluminum foil. Bake at 350° until soft, about 2 hours, or until internal temperature is 210° - 220°.

Serve with drizzle of Turnip Cream below.

Turnip Cream

1 lb	Turnip
1 Tbsp	Garlic, finely chopped
1 Tbsp	Shallots, finely chopped
1/2 cup	White wine
24 oz	Heavy cream
1 oz	Olive oil
to taste	Salt and pepper

Sauté garlic and shallots in oil until light golden brown. Deglaze with wine. Add turnips and heavy cream. Reduce until a little thick. Blend thoroughly and pour through a fine screen sieve. Adjust with more heavy cream if necessary.

