

# PEOPLE'S CHOICE WINNER

## Eastham Turnip Soup

PB Boulangerie

2 lbs. Eastham Turnips  
5 honey crisp apples  
5 onions  
32 oz. cream  
32 oz. milk  
8 oz. butter  
Salt and white pepper

Thinly slice onions. Peel and cut Eastham Turnips and apples into cubes.

Melt butter in pan until bubbly. Add onions, and sauté until translucent (**but not brown**). Add turnips and apple. Sauté with butter and onions, stirring continuously so as not to brown.

Add milk and cream (or soy milk). Add salt and pepper to taste. Cook until turnips and apples are fork-tender.

Puree in blender. Serves 10