

Second Prize Winner ~ 2017 Turnip Cook-Off

Turnip Poppers C Shore Kitchen & Bar

Turnips

2 lb	Eastham Turnip, cut into 2" X 1" slices
2 lb	Fontina cheese, cut into 2" X 1" slices
1 cup	Flour
3	Eggs, lightly beaten
2 cups	Panko breadcrumbs
	Micro greens (optional)

Cut turnips and coat with olive oil, salt and pepper. Roast in oven at 375° for 15 minutes or until roasted and fork tender. Let cool to room temperature. Secure a piece of turnip and a piece of cheese with wooden toothpick. Roll in flour, then dip in egg wash, then roll in Panko breadcrumbs. Pan fry or deep fry until golden brown.

Herbed Aioli

2 cups	Mayo
3 cloves	Garlic
2 TBSP	Lemon juice
2 1/2 TBSP	Basil
2 1/2 TSP	Italian parsley

Mix all ingredients in a food processor or blender. Blend until smooth. Season with salt and pepper to taste.

Serve turnip and fontina cheese with a drizzle of aioli and garnish with micro greens, if desired.

Makes about 15.