

Turnip Mashed Potatoes

prep & cook 30 minutes ★ yields 8 servings

INGREDIENTS

6 lg red new potatoes, skin on
1 large turnip, peeled
1/2 cup cream, heated
1 stick butter, melted
1/2 cup sour cream
salt and pepper

INSTRUCTIONS

Slice potatoes and turnips 1/4-inch thick. Cook in boiling water for 15 minutes or until fork-tender and drain. Whip unpeeled cooked potatoes and turnips with electric mixer, mixing until moderately smooth. Add heated cream, butter, and sour cream. Season with salt and pepper, to taste. Whip again until blended. Adjust thickness by adding more cream, if desired.

