

NEW RECIPE!

Rutabaga Casserole

Served with Molasses Glazed Ham and Tossed Salad

Ingredients:

- 6 Rutabagas
- 4 Carrots
- 2 Tbsp sugar
- 2 Tbsp butter
- 1/8 Cup milk

Directions:

1. Peel rutabagas and cut into large cubes. Cut carrots in chunks. Place in cold salted water, and bring to a boil. When fork tender, about 20-25 minutes, drain.
2. Mash rutabagas and carrots with sugar, and butter.
3. Mix in 1/8 cup milk.
4. Warm in the oven at 200F. If it gets dry, add another 1/8 cup milk.