

Mashed Rutabaga Recipe

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Ingredients:

1-2 lb fresh Rutabaga

1 Tablespoon Bacon Grease

1 teaspoon Sugar

½ teaspoon Salt

¼ teaspoon Black Pepper

Instructions:

Scrub the rutabagas well under cold running water.

Slice off the top and bottom ends.

Using a paring knife or peeler, carefully peel the rutabaga.

Slice the rutabaga into 1 inch thick slices.

Cut each slice into 1 inch cubes.

Fill a medium size stock pot about half full of cold water.

Add bacon grease.

Add salt

Add black pepper

Add sugar, stir well.

Add rutabagas.

Place pot on stove over Medium-high heat and bring to a boil.

Cover the sauce pot, reduce to just below Medium heat.

Simmer for 30-45 minutes, or until fork tender.

Remove from heat and drain off the liquid.

Can be served as is or mashed.

To mash: Use a potato masher and mash to desired consistency.

Add additional seasoning to taste, if desired.

Add Butter, stir gently.

Serve warm and Enjoy!