

Side Dish

Turnip Puff

Better Homes and Gardens All-Time Favorite Casseroles

Servings: 4

4 medium (1 lb) turnips
2 tablespoons butter, 2
eggs beaten
3/4 cup soft bread crumbs
1 tablespoon onion, finely chopped
1 tablespoon snipped parsley
1 tablespoon sugar
1 teaspoon salt
1 teaspoon lemon juice

Preheat oven to 375 degrees.

Peel and cube turnips to make about three cups. Cook, covered, in small amount of boiling salted water until tender, about 20 minutes; drain. Add butter and mash.

In a bowl, combine eggs, bread crumbs, onion, parsley, sugar, salt and lemon juice. Add mashed turnips; mix well. Place mixture into a small casserole.

Bake, uncovered, until set, 25 to 30 minutes.

Garnish with more parsley, if desired.

Per Serving (excluding unknown items): 120 Calories; 6g Fat (44.8% calories from fat); 2g Protein; 15g Carbohydrate; 2g Dietary Fiber; 16mg Cholesterol; 719mg Sodium. Exchanges: 1/2 Grain(Starch); 1 1/2 Vegetable; 0 Fruit; 1 Fat; 0 Other Carbohydrates.