

Turnip-Russet Mash



Recipe courtesy of Food Network Kitchen

Level: Easy

Yield: 5 cups

Total: 20 min

Cook: 20 min

Ingredients:

- 2 pounds medium turnips (4 or 5 turnips)
- 1 russet potato (about 8 ounces)
- Kosher salt
- 1/4 cup sour cream
- 1 tablespoon whole-grain mustard
- Freshly ground black pepper

Directions:

1 Peel the turnips, chop into 1/2-inch pieces and add to a 2-quart pot. Peel the potato, quarter it, cut the quarters into 1/2-inch wedges and add to the pot. Cover with cold water, add 1 tablespoon salt and bring to a boil. Reduce the heat, bring to a simmer and cook until the vegetables are tender when pierced with a fork, about 20 minutes.

2 Strain the vegetables in a colander. Add them to the bowl of a stand mixer fitted with the whisk attachment or use a hand-held mixer and whip until blended. Add the sour cream and mustard and mix on medium speed until the mixture is smooth and creamy. Add salt and pepper to taste.



Copyright 2014 Television Food Network, G.P. All rights reserved.