

# BEST EVER TURNIP CASSEROLE



*Yields:*  
100 portions

## INGREDIENTS

30	Turnips (15 Rutabagas, 15 Purple Top Turnips)
24	Carrots, shredded
20 tbsp	Margarine
18	Eggs
1 cup	Flour
1 cup	Brown Sugar
6 tsp	Each of Salt & Pepper
2	Leeks (small pieces) for good measure

### Toppings

2 cups	Cheese, grated
1 cup	Butter, melted

## DIRECTIONS

1. Boil and mash the turnips and carrots. Combine thoroughly.
2. Beat in the butter first, then the eggs.
3. Mix dry ingredients and add to turnip mixture.
4. Put in a greased 2 quart casserole dish.
5. Melt the topping butter, pour over casserole and sprinkle with grated cheese.
6. Cook uncovered at 350 degrees for 1.5 hours or until browned and lightly crispy.