

Turnip & Potato Mash

Courtesy of Carole's Creations

Prep Time: 12 minutes

Cooking Time: 15 minutes

Serves: 6 - 8

CChints: The combination of turnips and new potatoes makes a delicious change to regular mashed potatoes. These are rich, creamy and tasty. Turnips are a white round root vegetable with a pinkish root tip area. You peel them just like you would a potato.



2 large turnips, peeled

6 large red new potatoes with the skin on

1/2 stick of butter, melted

2 gloves minced garlic, smashed with the backside of a spoon

1/2 teaspoon salt

1/4 teaspoon white pepper

1/2 stick of butter at room temperature for serving on top of the potatoes

1/2 cup half and half

1/2 cup reduced fat sour cream

1 Tablespoon fresh dill, chopped

3 Tablespoons fresh thyme leaves, divided

Locate a large soup pot or Dutch oven. Slice the turnips and potatoes 1/4 inch thick and place in the cooking pot. Cover with water and cover the pot because the water will come to a boil faster when covered. Bring to a boil and cook for 15 minutes or until they are tender when you stick a few of them with a fork.

During the 15 minutes, do the rest of the prep by melting the butter and smashing the garlic. When the butter is melted, stir in the garlic and set aside. You can also combine the half and half and sour cream in a microwaveable container and prepare the herbs.

When the potatoes are done, drain them and put the back into the pot. Use a portable electric mixer to mix the turnips and potatoes together at low speed. Mix until the lumps are nearly gone. Pour in the warm butter, salt and pepper and blend well. Put the cream mixture into the microwave and heat for 15 seconds, stir and heat again for 15 seconds until it is warm but not hot. Pour most of the cream mixture into the potatoes with the dill and half the thyme leaves. Mix slowly until well blended. If the potatoes are not as creamy as you would like, add the rest of the cream mixture and blend again. Transfer to a serving bowl and sprinkle with the rest of the thyme leaves and serve with the remaining butter.