Turnip Casserole

(From our friends at DDA)

2 lbs. turnips, peeled and chopped

¼ c. butter, divided

1 small onion

½ c. milk

1 ½ c. shredded white cheddar cheese, divided

½ tsp. salt

½ tsp. pepper

1/3 c. Italian bread crumbs

In a saucepan, cover turnips with water. Bring to a boil; cook 20 minutes or until tender. Drain well,

Transfer to a large bowl and mash with a potato masher.

Melt 1 tablespoon of butter in a skillet over medium heat. Add onion and sauté for 3 minutes or until tender.

Add onion, milk, 1 cup cheddar cheese, salt, pepper and remaining 3 tablespoons of butter to mashed turnips. Stir to combine.

Spoon into a lightly grease 11x17 inch baking dish. Sprinkle evenly with bread crumbs and remaining ½ cup of cheddar cheese.

Bake at 350° for 30 minutes or until browned.

Serves 6