

Rutabaga and Carrot Puree

From Epicurious.com

Ingredients

2 rutabagas (2 1/2 pounds total), peeled and cut into 1-inch pieces

5 carrots, cut into 1-inch pieces

3 tablespoons unsalted butter

3 tablespoons packed light brown sugar

1 teaspoon kosher salt

Preparation

Cook rutabagas and carrots in boiling salted water to cover by 1 inch in a large pot until tender, about 30 minutes. Transfer vegetables with a slotted spoon to a food processor and purée with butter, brown sugar, and salt until very smooth. If necessary, transfer purée back to pot and reheat.