

Rutabaga Casserole

"A delicious Midwestern dish. Originally submitted to ThanksgivingRecipe.com."

Ingredients:

4 rutabagas

4 carrots

2 tablespoons white sugar

2 tablespoons butter

1/8 cup milk

1. Peel rutabagas and cut into large cubes. Place in cold salted water, and bring to a boil. When fork tender, drain.
2. Mash rutabagas with grated carrots, sugar, and butter.
3. Place in oven at low temperature to keep warm.

Cover so that the dish will not dry out. If it does, stir in a little milk.