



*From our farm to your table*

## Turnip-Potato Swirl

6 medium potatoes  
4 Tbsp. butter  
1 cup milk  
1 Tbsp. fresh parsley, minced

4 medium turnips  
1/2 tsp. salt  
1/4 tsp. pepper  
1 egg yolk

Peel and quarter potatoes and turnips. Boil until tender; drain. Mash the vegetables, beating in butter, salt, pepper, milk, egg yolk, and parsley. Spread in buttered 1 1/2 quart casserole dish. Bake at 400 degrees for 35 minutes until golden brown. Sprinkle with extra parsley if desired. Serves 4.