

Lanttulaatikko (Rutabaga Casserole)

Ingredients:

1-2 large rutabagas
water
salt
2 Tbs butter or margarine
1 Tbs flour
milk
salt, white pepper
sugar
1 egg
bread crumbs

Directions:

Peel the rutabagas, cut into small cubes and cook in small amount of water seasoned with salt until tender.

Mash well.

Whip butter or margarine and flour into the rutabagas, add the milk gradually, whipping continuously.

Add the egg and season to taste.

Place in a greased casserole dish, cover with bread crumbs and bake in a 200°C (400°F) oven for 40 mins.

Goes great with ham and pork.