

Mashed Potato and Rutabaga Casserole

Ingredients:

2 pounds thin-skinned boiling potatoes
salt
1 pound (about 1 medium) rutabaga
1/4 cup flour
2 eggs
2 teaspoons salt
1/2 to 1 cup hot milk or light cream
1 tablespoon butter
1/4 cup fine dry break crumbs

Directions:

Put the potatoes in a large pot and cover them with water.
Add 1 teaspoon salt for each quart of water.
Heat to boiling and cook for 20 to 25 minutes.
Drain, mash, and add the cooked rutabaga to the potatoes.
Beat with an electric mixer until the potatoes and rutabagas are smooth and fluffy.
Beat in the flour, eggs, salt, and milk (or cream).
Preheat oven to 350 degrees F.
Butter a 3-quart shallow baking dish.
Turn the mixture into the dish.
Using a spoon, spread out the mixture, making indentations in the top of the casserole.
Dot with the butter and sprinkle with the bread crumbs.
Bake uncovered for 1 hour, or until lightly browned.