Mashed Rutabagas

Flavorful mashed rutabagas make a great side dish to any meat or poultry. These are delicious with potatoes and ham or a pot roast.

INGREDIENTS

- 2 to 3 pounds rutabaga
- water
- 2 teaspoons salt
- 1/3 cup butter
- 1/2 teaspoon freshly ground black pepper

PREPARATION

1. Peel rutabaga; cut into chunks. Put the chunks in a large saucepan and cover with water.
2. Add 1 teaspoon of the salt. Bring to a boil; reduce heat, cover, and simmer for about 25 to 30 minutes or until tender.
3. Drain and let them dry in a colander or in the pan with the top ajar.
4. Mash the rutabagas with the butter, 1 teaspoon salt, and the black pepper.

Serves 4 to 6.