
Mashed Rutabagas and Potatoes

From the Victorian Christmas Dinner of the
Manassas Gourmet Club
Makes 6 - 8 servings

Quantity	Ingredients	Preparation Notes
2 - 3	Large White Potatoes, peeled and halved	<ul style="list-style-type: none">• Prepare rutabaga by peeling paraffin coating. Then cut into 1" cubes or strips with your sharpest knife. Rutabagas are extremely hard so be careful cutting.• Boil potatoes and rutabaga in salted water for 20 - 30 minutes. Should be fork soft.• Drain• Add margarine, salt and pepper• Mash or beat for 5 minutes with mixer• Reheat• Serve with gravy
1	Rutabaga (about 2 lbs)	
1/3 C	Margarine	
	Salt & Pepper to Taste	