

Tim Farmer's Country Kitchen

RUTABAGA TWICE BAKED POTATOES

*2 rutabagas, peeled and chopped
1 potato, peeled and chopped*

*2 heaping tablespoons sour cream
½ stick butter
Salt and Pepper*

Toppings

*Shredded cheese
Crispy fried onions
Chives*



Boil rutabagas and potatoes for about 1 hour, until soft. Mash together and mix in sour cream, butter, salt and pepper. Place in greased baking dish and bake 350 degrees for 15-20 minutes. Add toppings, cover and cook until cheese is melted.

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