

### **Royal Crown Purple Top Turnip & Potato Mash with Sautéed Turnip Greens**

1 bunch turnips, peeled and diced large

Equal amount Yukon Gold potatoes, peeled and diced large

1 dried bay leaf

Sea salt and ground pepper to taste

3 tablespoons sour cream or to taste

1 tablespoon unsalted butter or to taste

**Method:** In a medium saucepan, bring turnips, potatoes, and bay leaf to a boil in salted water over high; cook until vegetables are tender when pierced with a knife, 20 minutes. Drain, discard bay leaf, and return vegetables to pan. Add sour cream and butter, and mash until mostly smooth. Season to taste.

### **Sautéed Turnip Greens**

3-4 cup Turnip Greens, chopped

1/2 cup onion, sliced thin

1-2 tbsp. Olive Oil

sea salt and pepper to taste

2-3 Garlic cloves, sliced thin

**Method:** in a large skillet over medium high heat add oil, garlic and onions. Cook 2-3 minutes. Add turnip greens and cook until tender stirring frequently about 5 minutes. Season with salt and pepper and spoon over turnip & potato mash.