

## Neeps (Mashed Turnips)

Adapted from various sources.

5 lbs turnips  
1 ¼ cup whole milk  
8 tablespoons butter  
salt to taste

Rinse and peel turnips. Cut in to large, even pieces. Place in pot, cover with cold, salted water and bring to a boil. Cook turnips until tender, about 10 minutes.

Meanwhile, gently heat milk over low heat. Add butter and melt it into the milk.

Drain turnips, return to pot and place over medium heat to allow moisture to escape.

Mash turnips until as smooth as possible or run them through a ricer. Stir in warmed milk and melted butter. Add salt to taste. Serve warm.