

Turnip Casserole

(Riewe Schales)

There are a number of tasty turnip Schales recipes in circulation among the Amish of eastern Ohio and Lawrence County, Pennsylvania, which abuts the Ohio border. This recipe comes from Lawrence County.

YEILD: 6 to 8 servings

Ingredients

- Fine breadcrumbs
- 1 ½ cup (230 g) grated raw turnip
- 1 ½ cup (260 g) grated raw potato
- ¾ cup (45 g) chopped scallion
- 2 tablespoons (5 g) minced fresh parsley
- ¼ cup (60 g) unsalted butter, melted
- 1 cup (250 ml) whole milk
- ½ cup (125 ml) sour cream
- 1 teaspoon sea salt
- ½ teaspoon freshly grated pepper
- ½ cup (70 g) fried breadcrumbs

Lightly grease a 9-inch (23 cm) shallow casserole or gratin dish and dust it with fine breadcrumbs. Preheat the oven to 375 degrees F (190 degrees C).

To prepare the vegetable batter, combine the grated turnip, potato, scallion, and parsley. Melt the butter and add it to the mixture. Combine the milk and sour cream with a whisk and fold into the vegetables. Taste and season with salt and pepper, then pour the filling into the baking dish. Pat the mixture down with a spatula or spoon so that it is smooth on top. Scatter fried breadcrumbs evenly over the top. Bake for 40 minutes. Serve immediately.

From William Woys Weaver's *"Pennsylvania Dutch Country Cooking"* (1993).