

Food Feature: Rutabaga!

Rutabaga, pronounced ROOT-a-BAY-ga, is a cross between a cabbage and a turnip. They are sweeter than turnips and not as bitter.

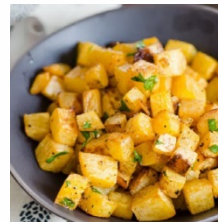


Fun Facts



- Can be eaten raw or cooked
- Is a root vegetable often mistaken for a turnip
- Thrive best in colder climates, making them popular in Minnesota

Roasted Rutabaga in Brown Butter



Ingredients

- 1 large rutabaga, about 1 ½ pounds
- 4 tablespoons unsalted butter
- Salt and freshly ground pepper
- Juice of ½ lemon
- 2 tablespoons finely chopped parsley

Instructions

Heat oven to 450 degrees F.

Peel the rutabaga with a vegetable peeler and cut into ½ inch–¾ inch cubes [How to Cut a Rutabaga](#).

Melt the butter in a saucepan over medium heat and cook for about 5 minutes, until the butter foams then browns into a nutty, toasty-smelling liquid.

Toss the rutabaga with the browned butter and season with salt and pepper. Transfer the rutabaga to a large baking sheet and spread into a single layer. Roast for 25-40 minutes or until browned and tender. Remove from the baking sheet and toss with lemon juice and parsley. [SOURCE](#)

Book Suggestion

