

## **Holiday Mash Three Ways**

*From your box: potatoes, rutabaga, turnips, butternut squash, parsley*

1. Coarsely chop potatoes. Chop rutabagas a bit smaller than the potatoes. Cover with water and boil until soft enough to mash. Drain, add milk, a generous portion of butter, 1 tablespoon of minced parsley, and mash. Season with salt and pepper.
2. Using recipe above, replace rutabagas with turnips. Melt butter in skillet and add minced garlic, cooking until fragrant (1 minute). Drain potatoes and turnips, add milk or cream, melted butter with garlic, and mash. Season with salt and pepper.
3. Using recipe above, replace rutabagas with peeled diced butternut squash, using a one to one ratio of squash and potatoes. Drain, add a little heavy cream and butter, freshly grated nutmeg, a pinch of salt, and a drizzle of maple syrup to taste. Mash and serve.