

## THANKSGIVING TURNIP

1 med. turnip (1 lb.) sliced 3 mm  
¾ cup milk  
¾ cup heavy cream  
½ cup chopped scallion  
1 shallot, minced

1 lg. garlic clove, minced  
¾ t. salt  
¼ t. pepper  
¼ cup grated Gruyere

Combine all ingredients except cheese in large saucepan, bring to boil over moderate heat, stirring, and remove the pan from the heat. Spread the turnip mixture in a well buttered, large, square Corningware dish and sprinkle with ½ cup grated Gruyere cheese. Bake at 400° for 45 minutes, or until the turnip is tender and the cheese is browned.

**Commented [RRS1]:** Recipe card inserted lined side up, heading to left