



TURNIP CROQUETTES

- 2 Cups Mashed Turnips
- 3 Tablespoons Fine Bread Crumbs
- 3 Tablespoons Chopped Peanuts
- 2 Eggs, beaten
- 3 Tablespoons Grated Cheese
- 3 Tablespoons Butter, Melted
- 3 Salt and Pepper to Taste
- Flour

DIRECTIONS

1. Combine turnips, bread crumbs, peanuts, eggs, cheese and 1 tablespoon of the melted butter.
2. Mix well and shape into patties.
3. Dip in flour.
4. Brown in the remaining butter for 5 minutes per side.