

Leek & Turnip Puree

Author: Loosely based on a recipe in Deborah Madison's *Vegetarian Cooking for Everyone*

Carolyn T's
Main Cookbook

Servings: 3



1. Wash the leeks in several changes of water to remove all dirt.
2. Combine leeks and turnips in a large saucepan. Add water to almost cover the vegetables. Bring to a simmer, cover and cook for about 15 minutes until turnips are soft but not falling apart.
3. Drain vegetables in a colander and pour into bowl of a food processor. Puree, adding the chicken bouillon granules. Add milk only if the mixture is thick. Add salt and butter, and serve immediately. You might want to serve the vegetable in its own small bowl, as the puree is somewhat thin.

2 medium turnips, peeled, diced
2 whole leeks, white part only, sliced
1 1/2 tablespoons butter
1/2 teaspoon salt
1/4 teaspoon chicken bouillon granules
2 tablespoons milk, optional

Blog: Carolyn T's Blog:
<http://tastingspoons.com>

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*Per Serving (excluding unknown items): 116 Calories;
6g Fat (47.2% calories from fat); 2g Protein; 14g
Carbohydrate; 3g Dietary Fiber; 17mg Cholesterol;
516mg Sodium. Exchanges: 0 Grain(Starch); 0 Lean
Meat; 2 1/2 Vegetable; 0 Non-Fat Milk; 1 Fat.*