

## **Scalloped Rutabaga and Apple from Muriel Poulin**

Muriel gave me this recipe in August, 2000, and she encouraged me to share it with others.

In fact, Franco-Americans enjoy eating rutabaga, whether it's as a stand-alone vegetable side dish or mixed with other flavors, like carrots or apples. Just be sure the final presentation is served with melted butter!

### **Scalloped Rutabaga and Apple (Navet et Pomme)**

#### **Ingredients**

One large rutabaga

One and a half Tablespoon of butter

1 and 1/2 cup of sliced apples

1/4 cup of brown sugar and a pinch of cinnamon (to taste)

1/3 cup flour

1/3 cup of brown sugar

2 tablespoons of butter

#### **Procedure**

Cook and mash the rutabaga and add 1-1/2 Tablespoon butter to the mixture.

Toss in the sliced apples with 1/4 cup of brown sugar and cinnamon.

Alternate the layers of rutabaga and apples in a greased casserole and end with the rutabaga.

Mix until crumple, the flour, the 1/3 cup of brown sugar and two Tablespoons of butter.

Spread the brown sugar and crumb mixture over the top of the casserole.

Bake at 350 F for one hour.

Muriel Poulin (1925-2019) was the originator of this recipe. She retired from the Boston University School of Nursing, before the school was closed by BU administration. She was a native of Springvale, Maine, a post graduate educated nurse, a world traveler, a hospice volunteer extra-ordinary and she spoke French.