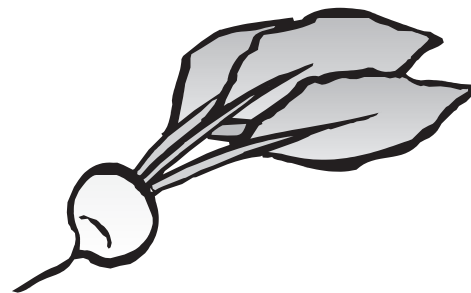


Lower Fat Turnips au Gratin

Kris Later



Ingredients

1/3 cup grated Parmesan cheese, divided

1/4 cup flour

1/2 teaspoon each, salt and pepper

1¼ pound turnips, peeled and sliced very thinly

2 tablespoons minced fresh thyme

1 cup evaporated skim milk

1 tablespoon melted butter

Directions

Preheat oven to 400 degrees.

Combine 1/2 of the cheese, flour, salt and pepper in a small bowl.

Take 1/3 of the turnip slices and arrange them in circles in a greased 9-inch pie plate, overlapping slightly. Sprinkle 1/2 of the flour mixture and 1/3 of the thyme on top.

Repeat with the second 1/3 of the turnip slices, the rest of the flour mixture, and the second 1/3 of the thyme. Repeat with the remaining turnip slices.

Pour the evaporated milk over the turnips, brush the top with melted butter, and sprinkle with the remaining thyme.

Cover tightly with foil and bake for 35 minutes. Remove the foil and press down on the turnips with the back of a spoon until they are moistened.

Sprinkle the remaining cheese over the top and bake for 10-15 minutes, until golden. Let stand 10 minutes. Serve.