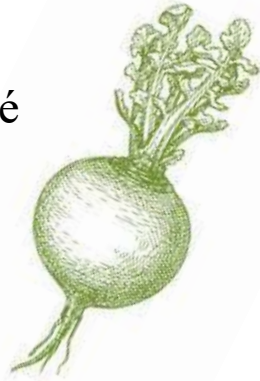


Fluffy Gilfeather Turnip Soufflé



2 tblsp. butter

1 tblsp. chopped onion

3 cups Gilfeather Turnip,
boiled and mashed

1 tsp. salt

1/8 tsp. pepper

1 tblsp. sugar

pinch of cayenne pepper

2 egg yolks, beaten,
plus 2 egg whites,
stiffly beaten

Preheat oven to 400 degrees

F. Melt butter in a large pan.

Add onion and sauté until a delicate brown. Remove from heat. Add turnips, salt, sugar, pepper and cayenne pepper.

Mix well. Add the beaten egg yolks. Fold in the stiff egg whites. Put into greased baking dish or soufflé dish.

Bake for 20 to 25 minutes or until solid in the middle.