

Baked Potatoes

LARGE RUSSETT, IDAHO, OR SWEET POTATO

Scrub potatoes clean with vegetable brush under running water-Pat dry with paper towels.

1/4 CUP SALTED BUTTER, ROOM TEMP.

ALUMINUM FOIL

Use foils large enough to wrap each potato. Lay each potato on top of foil. With hands rub butter on each potato. Salt (unless sweet potato) and wrap well. Bake at 400 degrees for 30 minutes. Rotate and bake an additional 30 min. Remove from oven & serve with butter, salt, pepper & sour cream. Serve Sweet potato with butter and cinnamon sugar! Sweet potatoes can be used in sweet potato pies!

Beautiful Rutabaga's

2 MEDIUM RUTABAGAS (NEAR TURNIPS IN PRODUCE SECTION AND MANY ARE COATED IN WAX) -PEEL OFF WAX AND CHOP INTO 3/4 TO 1 INCH CUBES. (CHOPS EASIER IF MICROWAVED A COUPLE OF MINUTES)

1/2 STICK SALTED BUTTER

2 1/2 TSP. WHITE SUGAR

Put rutabagas in a medium saucepan. Add water just to top of rutabagas. Put on stovetop with butter- bring to a boil. Boil until rutabagas are tender (should lose all juice except for a tiny bit). Add sugar and cook until they glaze well. Make sure they sizzle for 3 or 4 minutes to form a glaze. Add a dash of salt and serve!

Serves 4-6