

FARMHOUSE CHEESES

Chapel Hill
Creamery[®]

www.chapelhillcreamery.com

Turnip Gratin with Chapel Hill Creamery Hickory Grove Cheese

Ingredients

2 cloves garlic

2.5 lbs. turnips, about 9 medium

1 tsp. dried dill

½ pound Chapel Hill Creamery Hickory Grove cheese

1 cup cream

1 cup coarse bread crumbs

1 Tbs. melted butter

Salt and pepper

Melt the butter in a skillet and add the bread crumbs, stirring to coat the crumbs. Set aside.

Rub a shallow 8" x 12" pyrex pan with the cut garlic. Butter the pan.

Slice turnips as thinly as possible by hand or on a mandolin. Trim rind on the Hickory Grove and cut into thin slices.

Make three layers of the turnips, adding salt, pepper, and some of the dill to each layer.

Cover with the cheese, pour the cream over, and sprinkle on the bread crumbs.

Cook at 400 degrees uncovered for 40–45 minutes until turnips are cooked through.