



### **TURNIP PANCAKE APPETIZER**

Peel and slice turnips, and mix with equal part peeled, sliced potatoes (optional). Boil until barely tender & mash with a fork. Season with salt & pepper and optional chopped green onion) & shape into patties. You may need to add a little flour to make them stick together; rice flour is best. Dip patties in beaten egg/milk mix, pat on flour and fry until golden on both sides. Serve with your favorite chutney or oriental sauce. Yum!

This is an imitation of a recipe served at Vietnam Kitchen restaurant in Louisville.