

Rotmos is a Swedish variation on mashed potatoes. At its most fundamental level, substitute half of the potatoes in a mashed potato recipe with a "swede" (a.k.a., Swedish turnip, yellow turnip, or rutabaga).

This recipe reheats well and can be made ahead of time.

#### Ingredients:

equal parts (by weight)

Rutabaga

Potatoes (Yukon Gold work well)

1-2 T. (to taste) of unsalted butter per lb. of root vegetables

(e.g., if you have 2 lbs. rutabaga and 2 lbs. potatoes -> 4T. or 1/2 stick of butter)

salt and pepper (to taste)

#### Optional Ingredients/Variations:

Southern Swedish variation (Skåne) – 1 egg per 2 lbs. of root vegetables

white peppercorns (~1 per lb. of root veg.)

allspice (~1 per lb. of root veg.)

dash of ground ginger and/or nutmeg

Finnish variation – top with brown sugar and breadcrumbs.

up to 3 cups of beef or ham stock

The rutabaga needs more cooking time than the potatoes. So, we want to get those started first.

Peel and wash the rutabaga and cut them into pieces.

Put rutabaga pieces into a large pot with just enough water to cover them.

Bring to a boil and cook for 20-30.

While rutabaga is cooking, peel, wash, and cut potatoes into pieces. As potatoes are being chopped, put the pieces in salty water (to keep them from turning brown).

After the rutabaga has been cooking 20-30 minutes, add the potato pieces and only enough of the salty water that they were in, to keep the pieces covered. Cook for 20 more minutes.

Drain well.

Add butter (to taste).

Using an immersion blender or KitchenAid stand mixer, mix/mash well.

Add salt and pepper (to taste).

If making ahead of time:

Put in a buttered, oven-safe dish and refrigerate.

Reheat by baking at 350°F for 35-40 minutes.