



Rutaba & Carmelized Onions

Introduced to Ireland at the end of the 18th century, rutabaga was primarily used as feed for animals. During the potato famine mid-1800's, rutabaga was eaten as a last resort. Rutabaga is mild in flavor so be generous with the onions and butter!



Prep: 15 min **Cook:** 40 min **Total:** 55 min **Servings:** 6

Ingredients

2lbs rutabaga root
4 onions
1/2-1 stick of Kerrygold
butter
2-3t olive oil

Directions

- Chop the onion and place in large skillet with olive oil.
- On medium heat, cook and stir onions until translucent.
- Drop temperature to medium/low and continue to cook until caramelized, stirring occasionally, 30-40 minutes. Add a few tablespoons of butter near the end and continue to cook another 10 minutes.
- Meanwhile, peel and chop the rutabaga into ~1" cubes.
- Add rutabaga to salted boiling water and cook until soft.
- Strain rutabaga and mash or puree adding butter to taste and desired creaminess.
- Fold in caramelized onions adding salt/pepper and more butter to taste.