

## People's Choice Award ~ 2017 Turnip Cook-Off

### Curried Turnip Bisque Rock Harbor Grill

1 stick	Unsalted butter, cubed
1 large	Yellow onion, sliced thin
3 lb	Eastham Turnip, peeled and diced
1 lb	Carrots, peeled and diced
1 quart	Water
1/2 cup	Honey
2 cups	Heavy cream
1 TBSP	Ground dry ginger
1 1/2 tsp	Ground cardamom
1 1/2 tsp	Ground cloves
1 1/2 tsp	Ground turmeric
2 TBSP	Curry powder, toasted
to taste	Kosher salt

In a sauce pan over medium heat, melt butter. Add onions and cook until translucent; do not brown.

Add water, turnips and carrots, and turn heat up to high. Bring to a boil and reduce to a simmer. Cook until carrots and turnips are very soft consistency.

When turnips and carrots are soft, add honey, dry spices, and heavy cream. Let simmer 10 – 15 minutes and remove from heat.

Blend with an immersion blender until smooth. Adjust seasoning to taste with salt, honey, or dry spices.

