Second Prize Winner ~ 2017 Turnip Cook-Off

Turnip Poppers
C Shore Kitchen & Bar

**Turnips**
- 2 lb Eastham Turnip, cut into 2” X 1” slices
- 2 lb Fontina cheese, cut into 2” X 1” slices
- 1 cup Flour
- 3 Eggs, lightly beaten
- 2 cups Panko breadcrumbs
- Micro greens (optional)

Cut turnips and coat with olive oil, salt and pepper. Roast in oven at 375° for 15 minutes or until roasted and fork tender. Let cool to room temperature. Secure a piece of turnip and a piece of cheese with wooden toothpick. Roll in flour, then dip in egg wash, then roll in Panko breadcrumbs. Pan fry or deep fry until golden brown.

**Herbed Aioli**
- 2 cups Mayo
- 3 cloves Garlic
- 2 TBSP Lemon juice
- 2 1/2 TBSP Basil
- 2 1/2 TSP Italian parsley

Mix all ingredients in a food processor or blender. Blend until smooth. Season with salt and pepper to taste.

Serve turnip and fontina cheese with a drizzle of aioli and garnish with micro greens, if desired.

Makes about 15.