





Grate a medium, mature potato with a grater that carves longish curls.

Grate an equal amount of turnip.

NOW IN ENE

Grate 1/2 a vidalia or yellow onion.

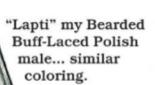
Wrap all in a linen towel and squeeze out the liquid – let rest in towel for 1/2 hour.

In a bowl with the potato, turnip and onion mixture, blend 3 tablespoons flour and 3 well-beaten eggs, adding salt and pepper to taste.

Form into patties 1/4" thick and 3" in diameter.

Take a hot griddle and put in a liberal amount of olive oil and a pat of butter.

Fry the pancakes until golden and crisp on the edges.



Lapti, traditional Bast shoes

of Russia



When I first thought of making pancakes out of the giant turnip I thought, "Well, a badger might like them". Then I made some, adapting a recipe for traditional potato pancakes. They were delicious! The turnip caramelizes a bit and makes them taste sweet and savory. I topped them with a rosette of smoked salmon and a dollop of sour cream with a parsley garnish. Applesauce is another tasty addition.

My favorite thing about The Turnip is the woven birch bark shoes worn by the characters. "Bast" is the inner bark.

I have always loved birch. It is my favorite tree. In Russia you can find beautiful boxes made of layers of birch bark carved into intricate lacy patterns.