

STUFFED TURNIPS.—

Boil until tender six even-sized turnips, cut off tops, and scoop meat out of center. Chop together the turnip taken from the cups, two slices of bacon and a small portion of onion. Mix this with one-half cupful of fresh breadcrumbs, one tablespoonful of butter, and two teaspoonfuls of sweet milk, and fry the whole in butter. Stuff the turnip cups with this, sprinkle the top of each with a few breadcrumbs, lay a tiny bit of butter on each, and bake in oven for about ten minutes.