

TURNIPS

Ways to Prepare Turnips:

1. **Raw** - Slice them up thinly or chop them up finely and add them to salads, tacos, and sandwiches!
2. **Roasted** - Chop them into 1" cubes and toss them in a little oil, salt and pepper and roast at 400° F for 15-20 minutes!
3. **Pickled** - Mix equal parts water and vinegar with some salt, sugar and your favorite spices and add sliced, or chopped raw turnips. Let marinate in a jar for a few minutes or several days!
4. **Sautéed** - Chop or slice the turnips and sauté in a little butter or olive oil on medium heat for 8-10 minutes or until soft, and golden brown!



Add turnips to:

- * Salads
- * Soups
- * Tacos
- * Mashed Potatoes



Turnip and Potato Mash

Makes 6 servings

Ingredients

- 1 large turnip
- 3 medium potatoes
- ¼ cup milk
- 3 Tablespoons unsalted butter
- ¾ teaspoon salt
- ¼ teaspoon black pepper



Instructions

1. Peel turnips and cut into 1/4 inch slices. Slice potatoes 1/4 inch thick, leaving skin on. Boil potatoes in salted water for about five minutes before adding turnips. Cook turnips and potatoes in boiling water for 15 minutes or until fork-tender. Drain.
2. Mash cooked turnips and potatoes until almost smooth. A few lumps are nice. Add milk, butter, salt and pepper to taste. Whip until mixed. Adjust thickness by adding more milk, if desired.
3. Serve with a pat of butter on top.