

Turnips

Fresh turnips might be a “forgotten” root crop. They make a sweet light addition to stews, but by themselves? Well, try this:

Parsley Turnips

1 medium turnip globe per person.
3 sprigs parsley per person
1 teaspoon unsalted butter per person
1 teaspoon sugar per person
1/8 teas. salt per person
water

Peel each turnip globe and slice in wedges like orange segments.
Place in a saucepan and add water to barely cover the turnips.
Bring to a boil and reduce to simmer until water is nearly gone.
Add finely minced parsley, butter, sugar, and salt.
Stir gently as the turnips will be getting tender.
Cook a minute or two more until the butter and sugar form a glaze in the last of the water.
Serve as a vegetable side dish.

Turnip Greens

By the way, turnip greens can be braised like collard greens and other cabbage family greens. This is a recipe from the southern tradition.

1 strip of bacon, cut into 8 bites, per person
[vegan version: use 1 Tablespoon vegetable oil and a pinch of salt per person]
4 - 6 large turnip leaves [or collards] chopped, per person.
½ tomato, chopped, per person
¼ medium onion, sliced, per person

Sauté the bacon in a large skillet.
When the bacon is nearly crisp, add the sliced onion and stir.
When onion is soft, add the greens and stir to coat with the fat.
Add the chopped tomato. Stir, cover tightly, and lower the heat.
Simmer until the greens have wilted. Add water or sherry as needed to prevent charring.
Serve as a vegetable side dish.