

**Cleveland County Kitchen  
December 2016  
Food of the Month – Turnips  
Chef Tommy Greene  
Chef's Recipe**



## **Glazed Turnips**

### **Ingredients**

2 lbs. Small to Medium Turnips

1-1/2 cups plus 3 Tbs. Water

2 Tbs. Butter

1 Tbs. Sugar

½ tsp. Salt

Garnish: Chopped Fresh Flat Leaf Parsley

### **Directions**

Peel turnips, then halve horizontally and quarter halves. Arrange turnips in a 10-12 inch heavy skillet and add enough water (about 1-1/2 cups) to reach halfway up turnips. Add butter, sugar, and salt and boil over moderately high heat, covered, stirring occasionally, about 10 minutes. Boil turnips, uncovered, stirring until tender and water has evaporated, about 8 minutes.

Sauté turnips over moderately high heat, stirring, until golden brown, about 5 minutes more. Add 3 tablespoons water and stir to coat turnips with glaze.

Serves 4

### **Made Available by:**

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