

Cleveland County Kitchen
February, 2020
Food of the Month – Turnips
Recipe – Turnips
Chef: Diana Causby



Ingredients

- 4-5 medium turnips
- 2-3 cups cold water
- 3 Tablespoons sugar
- ¼ tsp. salt
- 3 Tablespoons butter (may substitute with bacon grease)



Directions

1. Thoroughly wash and peel turnips.
2. Slice or dice turnips.
3. In a medium (2qt.) pot over medium heat add water, sugar, salt, and turnips. Bring to a boil.
4. Boil for 30-45 minutes, or until turnips are tender.
5. Remove from heat and drain, add butter.
6. Serve warm.

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Food of the Month – Turnips
Recipe – Turnip Greens
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Ingredients

- 1 bunch turnip greens
- 3 cups water
- 3 slices cooked bacon, crumbled
- 2 Tablespoons bacon grease

Directions

1. Thoroughly wash turnip greens.
2. Remove stems from stalks.
3. Chop greens.
4. In a medium (4qt.) pot over medium heat add water, bacon, and bacon grease.
5. Cook over medium heat for 40-45 minutes, or until leaves are tender.
6. Remove from heat and drain.
7. Serve warm.



Optional: may add vinegar.

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