

Braised Turnips and Greens

Turnip greens from 1 bunch
1 T. butter
1 bunch baby turnips, or large turnips cut in quarters
1-1 ½ c. chicken or vegetable broth
½ t. chili flakes
zest of one lemon
salt to taste

Saute turnip greens in ½ T. butter until wilted. Remove from pan.

Saute turnip quarters in remaining ½ T. butter for 3-5 minutes. Add broth and chilli flakes. Bring to boil, then cover and simmer until turnips are tender.

Stir in greens, lemon zest, and salt to taste.

Turnips with Bread Crumbs and Parsley

From epicurious.com

4 small turnips (about ¾ pound), peeled
1 tablespoon unsalted butter
2 tablespoons fresh bread crumbs
2 teaspoons minced fresh parsley leaves
1/2 teaspoon freshly grated lemon zest

In a large saucepan of salted boiling water cook turnips 15 minutes and drain. When turnips are cool enough to handle, cut each into 8 wedges.

In a large skillet cook turnips in butter over moderate heat, stirring occasionally, until almost tender and golden on the edges, about 10 minutes. Stir in bread crumbs, parsley, zest, and salt and pepper to taste and cook, stirring occasionally, until turnips are tender, about 5 minutes.