

# APPLE CIDER GLAZED TURNIP

*If you have Apple Cider that is beginning to ferment and get fizzy- simply pour it into a wide pan and cook it down by 75% to create a rich, sweet syrup. It can then be used as a sauce for Pork or Chicken or game such as Rabbit or Quail; used in dessert recipes such as Coffee Cake or Pound cake; or as a glaze for vegetables!*

---

## INGREDIENTS

2 pounds Purple Top Turnip

1 Tablespoon Butter

½ Cup Apple Cider Reduction

Hepp's Vanilla Salt

## DIRECTIONS

Peel Turnip and dice into even cubes about ¾ inch square. (save trimmings to use in [Winter Vegetable Pie](#))

Heat a skillet that will hold the Turnips in an even layer over medium heat and melt Butter.

Add Turnips and cook gently, moving them around occasionally just until there is some slight brown color appearing on some sides, about 8 minutes.

At this time pour in Apple Cider Reduction and cook until Turnips are tender, about 5 minutes more.

Apple Cider will be a very thick syrup- almost like Caramel!

Pour onto a serving dish and sprinkle with Vanilla Salt to serve.