

BUTTER POACHED WHITE TURNIPS

This is a recipe to use if you have some extra Butter on hand or left over from another use! The richness complements the mild mustard flavor of White Globe Turnips.

INGREDIENTS

1 pound Butter

½ teaspoon Himalayan
Pink Salt

5 or 6 small White Globe
Turnips

2 Tablespoons chopped
Parsley or other herbs

DIRECTIONS

Wash and scrub Turnips well and remove the crown with a paring knife using a circular carving motion- or just trim off the stem.

Place in a saucepan so that they fit snugly in one layer and add Butter.

Heat over medium heat until the butter melts and then reduce heat to low.

The Butter should not be so hot that it starts to brown the milk solids!

Gently cook the Turnips for 20 – 30 minutes depending on size and tender soft. Fabulous paired with braised meats and rice pilaf.