

Glazed Turnips

Serves: 2-4

Ingredients

2 lbs. young Turnips,
peeled and quartered

4 Tbsp. Butter

1 Tbsp. Brown Sugar

2/3 Cup Vegetable Stock

1 sprig Fresh Rosemary

Salt

Pepper

Fresh Parsley, chopped

Orange Zest, grated

1. Put the Turnips into a large pan of boiling salted water, bring back to the boil, and simmer for 10 minutes, drain well.
2. Melt the butter in a large pan over low heat, add the turnips and sugar, and mix to coat well.
3. Add the stock with the rosemary and bring to a boil. Reduce the heat and simmer for 15-20 minutes with the lid off the pan so that the juices reduce and the turnips are tender and well glazed.
4. Remove the pan from the heat, discard the rosemary, and season to taste with salt and pepper.
5. Serve immediately garnished with the parsley and orange zest.