Glazed Hakurei Turnips

2 lb hakurei turnips

1/4 cup (1/2 stick) butter

3 Tbsp. sugar ( or substitute honey)

Kosher salt

Place turnips in a large skillet; add water to cover turnips halfway. Add butter, sugar, and a large pinch of salt; bring to a boil.

Cook, stirring occasionally, until liquid is syrupy and turnips are tender, about 15 minutes.  (If turnips are tender before liquid has reduced, use a slotted spoon to transfer turnips to a plate and reduce liquid until syrupy. Return turnips to pan and stir to coat well. DO AHEAD: can be made 4 hours ahead. Let stand at room temperature. Rewarm before continuing.

Add turnip greens to skillet and cook over medium heat, stirring occasionally, until just wilted, 2-3 minutes. Season with salt. Serve turnips over greens.

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Enjoy!

Long Life Farm