

Sizzling Turnips

3-4 SMALL TURNIPS, PEEL AND CUBE

1/4 CUP SALTED BUTTER

2 1/2 TSP. WHITE SUGAR

Put turnips in medium saucepan. Add water just to top of turnips. Put on stovetop with butter and bring to a boil. Boil until turnips are tender (should lose all juice except for a tiny bit). Add sugar and cook until broth is reduced. It should be dry enough to sizzle for at least 3 or 4 minutes to have a great flavor. Add a dash of salt and serve! *Serves 4*

Also use turnips in a roast cup up and cubed like potatoes!

