

Glazed Turnips with Butter and Honey

serves 6–8

Transform ordinary turnips into golden jewels! Rich, buttery, sweet, and flavorful, this is a favorite on our Thanksgiving table.

4 T. unsalted butter
6 T. honey
pinch salt

1 1/2 cups water
2 1/2 lbs. turnips, apprx. 6 small,
peeled and cut into 1/2" cubes
1/4 tsp. freshly ground pepper

Mix the butter, honey, salt, and water in a medium to large cast iron skillet or other frying pan. Turn the heat to high and bring to a boil. Add the turnips and pepper. If the turnips aren't covered by the liquid, add a bit more water. Cook on high heat until the liquid is mostly evaporated, about 10 minutes. When the liquid has begun to cook down into a caramelly syrup, stir frequently. Remove from heat when the turnips are tender and coated with a rich, brown caramel. Great with cranberry sauce.