

Turnips and Onions

Original serving makes 2 servings

2 tablespoon butter

1 tablespoon olive oil

2 medium turnips, peeled and grated

1 large onion, sliced into rings

1 pinch salt and pepper to taste



Fried Turnips and Onions

6 Servings

2 onions, finely chopped

6 turnips, finely diced

Kosher salt and black pepper to taste

4 tablespoons (approx.) dried rosemary

1 stick butter

4 tablespoons olive oil



Equipment:

- Large saute pan
1. Combine the butter and oil in the saute pan over medium heat. Melt the butter.
 2. Add the onions. Saute about a minute.
 3. Add the turnips and rosemary. Increase heat and fry until the turnips are tender and somewhat browned.
 4. Serve hot.

Sweet and Sour Turnips, Cabbage and Onion

4 Servings

3 Onions, medium size
4-6 cups Cabbage, coarsely diced
4-6 cups Turnips, cubes
1 tbsp Ginger, ground
1/4 cup Vinegar
1/4 cup Molasses, unsulphured
1 tbsp Cornstarch
3 tbsp Soy Sauce or Bragg Aminos
Hot Sauce, to taste

