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