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## Turnip Souffle

(Adapted from [allrecipes.com](http://allrecipes.com))

### Ingredients:

1 1/2 pounds turnips, peeled and sliced  
1 1/2 teaspoons salt, divided  
1/2 teaspoon sugar  
1/2 cup butter or margarine  
2 tablespoons all-purpose flour  
2/3 cup milk  
4 eggs, separated  
3 bacon strips, cooked and crumbled

### Preparation:

Place turnips, 1/2 teaspoon of salt and sugar in a saucepan; cover with water. Cover and cook until turnips are tender, about 15-20 minutes; drain well and mash (do not add milk or butter). Set aside.

In another saucepan, melt butter; stir in the flour and remaining salt until smooth. Add milk; bring to a boil. Cook and stir for 2 minutes. Beat egg yolks in a small bowl; gradually stir in 1/2 cup hot milk mixture. Return all to pan; cook and stir for 1 minute. Stir in turnips; remove from the heat. Beat egg whites until stiff peaks form; fold into batter. Spoon into a greased 11-in. x 7-in. x 2-in. glass baking dish. Sprinkle with bacon. Bake, uncovered, at 350 degrees F for 30 minutes or until golden brown.

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## Turnip Gratin

(adapted from epicurious.com)

### Ingredients:

2 tablespoons unsalted butter  
2 1/2 pounds medium turnips, trimmed and left unpeeled  
1 tablespoon chopped thyme  
1/2 tablespoon chopped sage  
1 1/2 teaspoons kosher salt  
Rounded 1/8 teaspoon cayenne  
1 cup heavy cream  
1 cup grated Parmigiano-Reggiano (use a Microplane)  
Equipment: an adjustable-blade slicer

### Preparation:

Preheat oven to 450° F with rack in middle.

Melt butter in an ovenproof 12-inch heavy skillet, then cool.

Slice turnips paper-thin with slicer, then arrange one third of slices, overlapping tightly, in skillet, keeping remaining slices covered with dampened paper towels. Sprinkle with about a third of thyme, sage, kosher salt, and cayenne. Make 2 more layers.

Cook, covered, over medium heat until underside is browned, about 10 minutes. Add cream and cook, covered, until center is tender, 20 to 25 minutes.

Sprinkle evenly with cheese, then bake, uncovered, until golden and bubbling, 10 to 15 minutes. Let stand 5 minutes before serving.

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## Simple Roasted Turnips

### Ingredients:

3 turnip roots  
1/2 white or yellow onion, chopped  
extra virgin olive oil  
salt  
coriander seed

### Preparation:

Preheat oven to 400 degrees. Skin the turnips and cut them into the shape of french fries. Place them on a roasting pan with the chopped onions. Drizzle with olive oil, dash of salt, dash of coriander seed. (You could also add a few garlic cloves to the mix). Toss to coat well and then make sure the turnips are laying flat on the pan before placing in oven. Roast in the oven for approximately 25 minutes or until turnips are tender.

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## Sauteed Turnip Greens

1 bunch turnip greens, coarsely chopped  
2 slices bacon  
1 tablespoon olive oil  
1 clove garlic, minced  
1/4 teaspoon Dijon mustard  
1/4 teaspoon red pepper flakes

## Preparation

Coarsely chop the tender stems and leaves. Trim off and discard the turnip greens' tough stems.

Heat a medium skillet over medium heat, and add the bacon slices and cook until crisp. Remove the bacon from the pan, and reserve. Add the garlic and cook 1 minute, stirring often. Then add the turnip greens and stir to combine. Cook, stirring occasionally, until the greens turn tender, 2-4 minutes. Stir in the mustard and red pepper flakes and cook 1 minute more. Top with crisp bacon crumbles. Serve warm.

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## Glazed Baby Turnips and Carrots

### Ingredients:

1 pound turnips, baby or regular  
3/4 pound carrots  
1 1/2 tablespoons unsalted butter  
1 teaspoon sugar

### Preparation:

Trim baby turnips and carrots, leaving about 1/2-inch stems if green were attached, and peel if desired. If using regular (big) turnips, peel and cut into 1-inch pieces. In a steamer set over boiling water steam turnips and carrots separately, covered, until just tender, 6 to 8 minutes. Vegetables may be prepared up to this point 1 day in advance and kept covered and chilled.

In a large heavy skillet cook vegetables in butter with sugar and salt and pepper to taste over moderately low heat, stirring, until heated through and glazed, about 4 minutes.

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## Braised Turnip Greens with Turnips and Apples

### Ingredients:

1 pound turnip greens or other braising greens tough stems discarded and greens torn into small pieces  
1 (1/2lb) ham hock, rinsed  
1 3/4 cups water  
2 Golden apples  
1/2 lb turnips, peeled and cut into 1/2-inch pieces  
1 teaspoon cider vinegar  
1 teaspoon sugar  
1 tablespoon unsalted butter, cut into pieces

### Preparation

Bring greens, ham hock, water, and 1/4 teaspoon salt to a boil in a large heavy pot. Reduce heat to low and simmer, covered, stirring occasionally, until greens are almost tender, about 20 minutes.

Meanwhile, peel apples and cut into 1/2-inch pieces.

Add turnips and apples to greens with vinegar, sugar, and 1/2 teaspoon each of salt and pepper and cook at a bare simmer, covered, stirring and turning ham hock occasionally, until turnips and apples are tender but not falling apart, about 20 minutes more. Remove from heat and stir in butter and salt to taste.

Remove ham hock and finely chop any tender meat, discarding skin, bone, and tough meat. Add chopped meat to pot. Divide and serve.