

Turnip Slaw Recipe #303031

I love turnips, raw, or cooked any way. I just found this recipe last week surfing the internet and immediately made it. I love it, if you like turnips, you will too. I used low fat mayo and sour cream. cook time is chill time.

by mandabears

6¹/₄ hours | 10 min prep

SERVES 6

1/2 cup mayonnaise

3 tablespoons sour cream

2 teaspoons tarragon vinegar, I used white wine vinegar and a dash of dried tarragon

1 teaspoon prepared Dijon mustard

1 teaspoon sugar

1 dash salt

1/4 teaspoon celery seed, I did not use

1/4 teaspoon ground black pepper

1 teaspoon chopped fresh dill or 1/2 teaspoon dried dill

1 lb turnip, peeled and shredded (about 4 cups)

In a large bowl, stir mayo, sour cream, vinegar, mustard, sugar, salt and pepper.

Add turnips and mix well.

Refrigerate 6 hours.

Risotto With Turnips And Bacon

Gourmet | November 1998

This recipe can be prepared in 45 minutes or less.

Serves 2 as a main course.

Quick Kitchen

3 bacon slices

1 small onion

2 medium turnips (preferably with greens; about 1/2 pound total)

3 1/2 cups chicken broth

3/4 cup Arborio rice

Garnish: freshly grated Parmesan

In a 3-quart heavy saucepan cook bacon over moderate heat until crisp and golden and transfer with a slotted spoon to paper towels to drain. Reserve 1 tablespoon fat in pan. Chop onion. Peel turnips and cut into 1/4-inch dice (if using greens, cut into 1/4-inch-wide slices and chop stems). In a saucepan bring broth to a simmer and keep at a bare simmer.

Heat reserved fat over moderately high heat until hot but not smoking and sauté onion, stirring, until just beginning to soften. Stir in turnips (and greens if using) and rice and sauté, stirring constantly, 1 minute. Stir in 1 cup simmering broth and cook, stirring constantly and keeping at a strong simmer, until absorbed.

Continue simmering and adding broth, about 1/2 cup at a time, stirring constantly and letting each addition be absorbed before adding next, until rice is tender and creamy-looking but still al dente, about 18 minutes total.

Crumble bacon. Serve risotto sprinkled with bacon and garnished with Parmesan.

Roasted Chicken With Carrots, Turnips, And Zucchini

Gourmet | December 1996

Serves 4.

1 teaspoon ground coriander seeds
2 teaspoons ground cumin
1 1/2 teaspoons coarse salt
3 medium garlic cloves, chopped fine
1/3 cup finely chopped fresh coriander sprigs (wash and spin dry before chopping)
3 to 4 tablespoons unsalted butter, softened
a 4-pound chicken, giblets reserved for another use
1 pound carrots (about 5 large), cut diagonally into 1-inch-thick pieces
1 pound turnips (about 4 medium), peeled and cut into 1-inch wedges
1 pound zucchini (about 2 medium), halved lengthwise and cut diagonally into 1-inch-thick pieces
1 cup chicken broth
1/2 cup water
a beurre manié made by kneading together 1/2 tablespoon softened unsalted butter and 1/2 tablespoon all-purpose flour

Preheat oven to 425°F. and oil a 15- by 10- by 2-inch flameproof roasting pan. In a small bowl stir together spices, coarse salt, garlic, and fresh coriander. Reserve 3 tablespoons mixture in another small bowl and into remainder stir 3 tablespoons butter.

Rinse chicken inside and out, removing any excess fat from opening of body cavity, and pat dry. Arrange chicken, breast side up, in center of roasting pan. With fingers loosen skin from breast at both ends and push half of seasoned butter under skin, spreading over breastbone to each side of breast.

Massage skin from outside to spread butter evenly over breast. Put remaining seasoned butter in body cavity and with small metal or wooden skewers completely close body cavity and neck cavity. Tie drumsticks together with kitchen string and salt chicken lightly. Roast chicken in middle of oven 20 minutes.

Scatter carrots and turnips around chicken and toss with fat in pan (if chicken is very lean, add remaining tablespoon of butter).

Roast chicken and vegetables 30 minutes. Scatter zucchini around chicken and sprinkle vegetables with 2 tablespoons reserved spice mixture, tossing them. Roast chicken and vegetables 30 minutes, or until a meat thermometer inserted in fleshy part of a thigh registers 170°F.

Remove string and skewers from chicken and pour any juices from inside chicken into pan. Transfer chicken to a platter and arrange vegetables around chicken, using a slotted spoon. Keep chicken and vegetables warm, covered loosely.

Skim fat from pan juices in roasting pan.

To pan add broth, water, and remaining tablespoon reserved spice mixture and on top of stove deglaze over moderately high heat, scraping up brown bits and dissolving caramelized juices. Boil mixture until reduced by about half and stir in beurre manié. Boil sauce, stirring, about 2 minutes, or until thickened slightly, and transfer to a sauceboat.

Serve chicken and vegetables with sauce

Turnip and Potato Patties

INGREDIENTS

1/2 pound turnips, peeled and cut into 1/4-inch cubes (about 1 1/3 cups)

6 oz potato, peeled and cut into 1/2-inch cubes (about 1 cup)

2 1/2 Tbsp thinly sliced scallion greens

1 egg, beaten lightly

1/4 cup all-purpose flour

Grapeseed oil, peanut oil, or canola oil (high smoke point vegetable oils)

Salt and pepper

METHOD

1 In a large saucepan of boiling salted water, cook the turnip and potato cubes for 15 to 17 minutes, until they are tender, and drain them. In a bowl, mash them with a fork and stir in the scallions, the egg, flour, and salt and pepper to taste.

2 Coat the bottom of a large, heavy bottomed skillet with about 1/4-inch of the oil. Heat the pan on medium high heat until the surface of the oil begins to shimmer, but not smoke. Spoon 1/4-cup mounds of the turnip potato batter into the pan, flattening them into 1/2-inch thick patties with the back of a spatula. Fry the patties until they are golden, turning them once, about 4 minutes on each side. Transfer the patties to paper towels to drain off excess oil.

Makes six patties.

Simply Recipes <http://simplyrecipes.com>

Grilled Peaches With Fresh Raspberry Sauce

Bon Appétit | August 2007

Top with scoops of vanilla ice cream and a couple of shortbread cookies if you like.

Makes 6 servings.

Jamie Purviance

2 1/4 cups (lightly packed) fresh raspberries (about 13 ounces)
3 tablespoons water
3 tablespoons sugar
1 tablespoon fresh lemon juice
3 tablespoons unsalted butter
1 1/2 tablespoons (packed) dark brown sugar
6 medium-size ripe but firm peaches, halved, pitted

Puree 2 1/4 cups fresh raspberries along with 3 tablespoons water in food processor until puree is smooth. Strain raspberry puree through fine-mesh strainer, pressing on solids to release as much liquid as possible; discard solids in strainer. Stir in 3 tablespoons sugar and 1 tablespoon fresh lemon juice until blended. **DO AHEAD** *Fresh raspberry sauce can be made 1 day ahead. Cover and refrigerate.*

Prepare barbecue (medium heat). Melt butter with brown sugar in heavy small skillet over medium heat. Remove skillet from heat. Brush peach halves all over with melted butter mixture. Grill until tender, about 8 minutes, turning occasionally. Serve with sauce.

Roasted Pepper, Cucumber, And Tomato Salad

Bon Appétit | May 2008

Makes 6 to 8 servings

by Chef Bahija of the Jnane Tamsna Cooking School

1 large green bell pepper
3 6- to 8-ounce tomatoes, halved, seeded, cut into 1/2-inch cubes
1 large English hothouse cucumber, peeled, halved lengthwise, seeded, cut into 1/2-inch cubes
3/4 cup oil-cured black olives, pitted, quartered
2/3 cup chopped red onion
1/3 cup chopped fresh Italian parsley
5 tablespoons olive oil
3 tablespoons fresh lemon juice

Char pepper over gas flame or in broiler until blackened. Enclose in plastic bag 15 minutes. Peel, seed, and cut pepper into 1/3-inch cubes. Place in large bowl. Add tomatoes, cucumber, olives, onion, and parsley. Whisk oil and lemon juice in small bowl to blend; season with salt and pepper, then mix into vegetables. Let vegetables marinate at least 15 minutes before serving. **DO AHEAD:** *Can be made 3 hours ahead. Cover and chill.*

Per serving: 155 calories, 14g fat (2g saturated), 0mg cholesterol, 157mg sodium, 8g carbohydrates, 2g fiber, 1g protein (nutritional analysis provided by Nutrition Data) **See Nutrition Data's complete analysis of this recipe** ›