

Carmelized Turnips, from Chef Andrew Cohen

Wash the turnips and cut into wedges. Toss in oil and put into a sauté pan that will hold them all without crowding. Add enough water to fill 1/4" in the pan, cover and steam just until turnips are starting to soften. Drain water from pan, drizzle a little oil in and toss to coat, then sprinkle in a little sugar over all. Gently cook the turnips, moving the turnips to caramelize each side. Be careful not to overcook or the turnips get mushy.