

Baby Turnip And Turnip Greens Ragout

adapted from *cdkitchen.com*

Serves/Makes: 4 Ready In: 1-2 hrs

2 medium leeks, white and light green parts only, cleaned and sliced (dark green leaves washed and set aside)

1 tablespoon extra virgin olive oil

1 large sweet red or white onion, chopped

1 small head green garlic, minced

1 bunch (about 1 pound size) baby turnips, with greens*

Salt to taste

Freshly ground black pepper to taste

3 tablespoons chopped fresh herbs, such as tarragon, parsley, chives, or chervil

1 tablespoon butter

* turnips peeled and cut in wedges, greens stemmed, washed well, and chopped

Place the leek greens in a pot and add 8 cups water. Bring to a boil and simmer for 30 minutes while you prepare the remaining vegetables. Strain and return to the pot, discarding the solids.

Heat the oil in a large nonstick skillet. Add the onions and sliced leeks. Cook, stirring often, until tender, about 5 minutes. Add the garlic. Cook, stirring, until fragrant, about 1 minute.

Add the turnips, 2 1/2 cups of the leek stock, and salt to taste. Bring to a simmer, partially cover, reduce the heat to medium-low, and simmer for 10 minutes, or until the turnips are tender.

Stir in the greens and simmer for another 5 minutes. If the greens are quite tough (ours won't be!), simmer a few minutes longer; however, their color will not be as bright.

Add pepper, taste, and adjust the salt. Stir in the fresh herbs and butter. When the butter has melted, serve in wide bowls over couscous.