

Our State eats

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Roasted Buttered Turnips *with* Thyme

Yield: 4 to 6 servings.

- 3** pounds turnips, peeled and halved
- 2** tablespoons extra-virgin olive oil
- 3** tablespoons unsalted butter, melted
- 2** tablespoons light brown sugar
- ½** teaspoon dried thyme
- ½** teaspoon kosher salt
- ¼** teaspoon freshly ground black pepper
- Fresh thyme sprigs (for garnish)**

Place turnips in a stockpot and add cold water until turnips are just covered. Bring water to a boil and cook turnips for 5 minutes. Reduce heat to medium and continue cooking for 10 minutes. Remove turnips from pot and set aside in a bowl to cool.

Preheat oven to 400°. Cut turnips into 2-inch pieces and spread on a sheet pan lined with parchment paper.

In a small mixing bowl, whisk together olive oil, melted butter, brown sugar, thyme, salt, and pepper. Pour dressing over turnips and toss well until completely coated.

Arrange turnips in a single layer and roast for 20 to 30 minutes, turning over halfway through cooking time. Garnish with fresh thyme sprigs.



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