

Our State eats

Published in the October 2024 issue of Our State

Baked Turnips With Gorgonzola Cream

Yield: 6 servings.

- 3 tablespoons unsalted butter, divided**
- 2 pounds small turnips, quartered**
- 1 teaspoon salt, divided**
- 1 teaspoon black pepper, divided**
- 2 cloves garlic, minced**
- 1 cup heavy cream**
- 2 tablespoons light brown sugar**
- 3 ounces Gorgonzola cheese, crumbled**

Preheat oven to 375°. Prepare an 8 x 8-inch ceramic baking dish with 1 tablespoon butter.

In a large saucepan, heat remaining butter. Add turnips; cook 3 to 5 minutes per side on medium heat, until turnips begin to turn light golden brown.

Arrange turnips in baking dish. Season with $\frac{1}{2}$ teaspoon salt and $\frac{1}{2}$ teaspoon pepper. Add garlic to saucepan and sauté in the butter until fragrant, about 30 seconds. Stir in heavy cream



and bring to a simmer. Stir in brown sugar and Gorgonzola. Continue stirring until sauce is creamy and cheese has melted. Season with remaining salt and pepper to taste.

Pour cream mixture over turnips and cover dish with foil. Bake for 30 minutes. Remove foil and bake for another 10 to 15 minutes, until turnips are fork-tender.

Subscribe to the Our State Recipe Box newsletter and get recipes weekly.
Go to ourstate.com/newsletters