

Hakurei Turnips with Miso Butter

Ingredients

Hakurei turnips

2 tbsp butter, at room temperature

2 tbsp mirin

3 tbsp white miso

1 tsp black sesame seeds (or white), toasted in a dry skillet until fragrant

3 green onions, white parts plus an inch of the greens, slivered

Sea salt

Trim greens and set aside. Quarter turnips. Melt a tablespoon of butter in a skillet over medium heat, add the mirin, then the turnips, and cook, allowing them to color, for several minutes.

While the turnips are cooking, stir together the miso and the remaining butter. When the turnips are tender, add this mixture along with the turnip greens, and allow it to bubble up, coat the turnips, and just heat through until greens have wilted. Transfer to a serving dish, finish with the sesame seeds and green onions, and serve. This dish probably won't need salt, taste to be sure.

Recipe from Deborah Madison