

Butter Braised Turnips

From your box: turnips, summer savory

Other Ingredients: butter, oil, white wine or broth, balsamic or other vinegar, sugar, salt, pepper

Combine 2T butter and 1T oil in a medium to large skillet that can later be covered; turn the heat to medium. When the butter melts, add diced turnips and cook, stirring, until they are coated with butter, just a minute or two. Season with salt and pepper.

Add the ¼ cup white wine or broth, 1T balsamic or other vinegar, and 1tsp sugar, stir, and cover. Turn the heat to low and cook until the turnips are barely tender, about 5 minutes.

Uncover and raise the heat to medium-high. Cook, stirring, until the turnips are glazed and the liquid is syrupy, another few minutes. Taste and adjust seasoning, garnish with chopped summer savory, and serve.

Adapted from How To Cook Everything