

Glazed Carrots and Turnips



INGREDIENTS:

- ¾ pound turnips, cut into 1-inch pieces
- ¾ pound carrots, cut into 1-inch pieces
- 2 teaspoons unsalted butter
- ½ teaspoon sugar
- Kosher salt and freshly ground black pepper

INSTRUCTIONS:

- 1 Put the vegetables in a skillet just large enough to hold them in a single layer. Add enough water so that it comes halfway up their sides along with the butter and sugar.
- 2 Bring to a boil over high heat, then adjust the heat to maintain a simmer. Cover the vegetables with a round of parchment paper just large enough to fit the inside diameter of the pan, or with a lid set ajar. Simmer the vegetables until tender, about 8 to 10 minutes.
- 3 Remove the cover and raise the heat to high. Toss the vegetables frequently in the pan, as the liquid evaporates to a shiny smooth glaze. Season with salt and pepper to taste and serve.

Taste!

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