

Honey Glazed Turnips

A cousin of the radish, turnips have a strong taste that is not for everyone, but once again I was proud of the first graders for being brave and trying these tough, winter roots.

Honey-glazed Turnips (serves 6-8)

- 4 large turnips, peeled & chopped into 1" chunks
- 1 Tablespoon olive oil
- 1 Tablespoon honey
- 1 Teaspoon salt
- 1 Tablespoon butter

Mix turnips with oil, honey and salt. Spread on baking sheet in an even layer. Roast at 425 degrees for 15 minutes (until edges are crispy and insides are soft). Toss with butter while turnips are still hot. Enjoy!