

Shaved Turnip Salad

2 medium turnips
1 Tbs. rice vinegar
1/4 tsp. Dijon mustard
2 medium scallions, trimmed and thinly sliced on the diagonal (keep white and green parts separate)
3 Tbs. extra-virgin olive oil
1 Tbs. coarsely chopped fresh flat-leaf parsley
Salt and Pepper, to taste

Trim and peel the turnips. Using a mandolin, or sharp knife, slice turnip in 1/8 inch slices.

In a medium bowl, stir together the vinegar, mustard, and 1/2 tsp. salt. Whisk in olive oil to form a vinaigrette. Add the turnip and scallions, toss, and let sit for 5 minutes. Season with salt and pepper, add parsley, and serve.

Clapshot ("Tatties and Neeps")

1 pound russet potatoes, peeled (approximately 1 large)
1 pound turnip, peeled (approximately 2 medium)
2 tablespoons chopped chives
Salt and pepper
2 T butter
1/4 cup heavy cream

Boil the potatoes and turnips in salted water over medium-high heat until fork tender. Drain and return to the pot. Beat the two vegetables together while still hot and mix in the butter, cream, chives, salt and pepper.

Serve with Grilled sausages (Lorne is a traditional Scottish sausage).

Tennessee Special Stew

- 2 tablespoons extra-virgin olive oil
- 1 1/2 cups chopped onion
- 2 medium turnips
- 4 large garlic cloves, pressed
- 4 bay leaves
- 1 tablespoon chopped fresh thyme
- 2 tablespoons fresh flat leaf parsley
- 1 pound andouille sausages, sliced into 1/4-inch-thick rounds
- 6 cups low-salt chicken broth

- 1 can white beans (Cannolini or Great Northern), rinsed and drained.
 - 1/8 teaspoon ground allspice
 - 12 cups mixed greens (turnip and mustard), washed and torn.
-
- Heat oil in large pot over medium heat. Add onion, garlic, bay leaves, parsley and thyme. Sauté until onion is tender, about 5 minutes. Add sausage; sauté until fat renders, 3 to 4 minutes. Add broth, turnips, beans and allspice; bring to simmer, stirring occasionally and cook 10 minutes, or until turnips are tender. Add greens and cook uncovered 10 minutes, stirring occasionally. Season soup with salt and pepper.