

Glazed Turnips

Ingredients:

12 to 15 baby turnips, scrubbed clean and roots trimmed
1 teaspoon sugar
2 cups water
salt

Preparation:

Peel the turnips.

In a 1 quart saucepan over medium heat, combine the turnips, 2 cups water, sugar, and a pinch of salt. Bring to a simmer and cook for 10 to 15 minutes, or until tender.

Remove from the heat and serve warm.