

Turnip Gravy

For those who think turnips are “yucky” a recipe that makes them sweetly acceptable..

Ingredients

One large yellow or white onion

One bunch of scallions or green onions

Four good sized turnips

Scapes, freshly cut

Beef stock, about two cups

Sour cream, one cup

Chives

Black pepper

Tarragon

In a medium size sauce pan add chopped onion to one and a half tablespoons of extra-virgin olive oil and let brown. Onions should be coarsely chopped with large pieces predominating. Clean the Scapes and chop them into large pieces and add to the onion. Cook them until they are tender to the a knife’s touch, about six minutes.

Add the scallions and cook them for about three minutes, then remove everything to a glass bowl to hold them for later use.

Clean, slice and cube the fresh turnips. Add them to the sauce pan. Toss the cubes in the oil to completely coat them and cook over medium heat until they begin to brown. Use additional oil if needed. When brown on all sides, add beef stock and black pepper, coarsely ground. Bring to a boil. After five minutes at full boil add the cooked onion/scape/scallion mixture to the pan and continue boiling for about ten minutes.

Turn off heat and allow the mixture to rest for about five minutes, then add fresh tarragon leaves to taste. Lightly salt. When cooled, but not cool, use an immersion blender to combine the mixture creating as thick a vegetable “soup” as possible. Stir in the sour cream and fresh chives. Let sit until the mixture thickens.

Reheat before serving. Excellent on mashed potatoes, sliced hot or cold pork or lamb. The sweetness and the peppery qualities of the turnips make a perfect gravy.

J. Peter Bergman