

Boiled Turnip Greens

Ingredients

To each 1/2 gallon of water, allow 1 heaped tablespoonful of salt; turnip-greens.

Method

Wash the greens well in two or three waters, and pick off all the decayed and dead leaves; tie them in small bunches, and put them into plenty of boiling water, salted in the above proportion. Keep them boiling quickly, with the lid of the saucepan uncovered, and when tender, pour them into a colander; let them drain, arrange them in a vegetable-dish, remove the string that the greens were tied with, and serve.

Source: Mrs Beeton's Book of Household Management (1861)

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