

Boiled Turnips

Ingredients

Turnips; to each 1/2 gallon of water allow 1 heaped tablespoonful of salt.

Method

Pare the turnips, and, should they be very large, divide them into quarters; but, unless this is the case, let them be cooked whole. Put them into a saucepan of boiling water, salted in the above proportion, and let them boil gently until tender. Try them with a fork, and, when done, take them up in a colander; let them thoroughly drain, and serve. Boiled turnips are usually sent to table with boiled mutton, but are infinitely nicer when mashed than served whole: unless nice and young, they are scarcely worth the trouble of dressing plainly as above.

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

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