

German Mode Of Cooking Turnips

Ingredients

8 large turnips, 3 oz. of butter, pepper and salt to taste, rather more than 1/2 pint of weak stock or broth, 1 tablespoonful of flour.

Method

Make the butter hot in a stewpan, lay in the turnips, after having pared and cut them into dice, and season them with pepper and salt. Toss them over the fire for a few minutes, then add the broth, and simmer the whole gently till the turnips are tender. Brown the above proportion of flour with a little butter; add this to the turnips, let them simmer another 5 minutes, and serve. Boiled mutton is usually sent to table with this vegetable, and may be cooked with the turnips by placing it in the midst of them: the meat would then be very delicious, as, there being so little liquid with the turnips, it would almost be steamed, and consequently very tender.

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

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