

# Turnips In White Sauce

## Ingredients

7 or 8 turnips, 1 oz. of butter, 1/2 pint of white sauce, No. 538 or 539.

## Method

Peel and cut the turnips in the shape of pears or marbles; boil them in salt and water, to which has been added a little butter, until tender; then take them out, drain, arrange them on a dish, and pour over the white sauce made by recipe No. 538 or 539, and to which has been added a small lump of sugar. In winter, when other vegetables are scarce, this will be found a very good and pretty-looking dish: when approved, a little mustard may be added to the sauce.

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

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