

Honey Glazed Turnips (from Martha Stewart)

Ingredients:

- 1 ½ pounds turnips (~3 medium), peeled and diced large
- 3 tablespoons honey
- 2 tablespoons butter
- 1 cup water
- Coarse salt and ground pepper
- 1 tablespoon fresh lemon juice

Directions:

1. In a large skillet with a tight-fitting lid, combine turnips, honey, butter, and water.
2. Season with salt and pepper.
3. Bring liquid to a boil over medium-high heat, and then reduce to a rapid simmer.
4. Cover and cook until turnips are just tender, 10 minutes.
5. Uncover, bring liquid back to a boil and cook, stirring occasionally, until liquid is almost reduced, 10 minutes. Continue to cook, stirring often, until turnips are barley golden and glazed, 3 minutes more.
6. Season with salt, pepper, and fresh lemon juice.

Pickled Daikon Radish and Carrot

Ingredients:

- 1 cup chopped daikon radish
- ½ teaspoon salt
- 1 tablespoon rice vinegar
- 1/8 teaspoon ground black pepper

Directions:

1. In a mixing bowl, toss daikon with salt. Cover, and refrigerate until 1 to 2 tablespoons of water is released. About 30 minutes.
2. Drain and rinse daikon, removing as much salt as possible.
3. Pat dry with a paper towel, and return to bowl.
4. Stir in rice vinegar and black pepper.
5. Cover and refrigerate at least 8 hours

Quick Kimchi

Ingredients:

- 3 cups of shredded Napa Cabbage
- 1 tablespoon of sriracha (or other Korean garlic-hot pepper sauce)
- 3 tablespoons rice or white wine vinegar
- 4 chopped garlic cloves
- ½ teaspoon salt

Directions:

1. Mix all the ingredients together and let chill overnight in the refrigerator.

Napa Cabbage Slaw with Yogurt Dressing

(Not sampled, but sounded yummy)

Ingredients:

- ½ medium size napa cabbage
- 1 medium kohlrabi (or handful of radishes or one turnip)
- 1 carrot

Dressing:

- ½ cup plain greek yogurt
- 2 tablespoons finely chopped scallion, parsley, cilantro or dill
- Juice from half a lemon
- Salt and pepper to taste

Directions:

1. Finely shredded cabbage.
2. Peel and dice kohlrabi (or radishes or turnip)
3. Shave carrot with a vegetable peeler
4. Whisk ingredients together for dressing in a small bowl
5. Toss dressing with vegetables and serve.