



Turnip Soup

Ingredients ▾

- 2 Tbsp. of butter
- 1 Tbsp. of olive oil
- 1 lb. of 1 in. turnips
- 6 c. of vegetable or chicken stock
- 1/2 c. of rice
- salt and pepper
- minced parsley
- 3/4 c. of fresh grated Parmesan directions

Directions ▾

1. First put some butter and oil in a large pan and until frothy.
2. Now in separate pan, saute turnips until brown approx. 5 or so minutes.
3. Then you can pour in the broth, letting boil.
4. Reduce flame and cook, covered, for about 10 minutes.
5. Next stir in the rice and cook, with a lid on top, over medium flame for about 15 min..
6. Ladle and serve putting parsley and parmesan sprinkled over each serving.

