

Braised Baby Daikons & Carrots

A very simple stewing is all that is needed for very tiny and delicate baby daikons and carrots. This is especially nice if you have a variety of carrots of different shapes and colors.



Wash and trim the vegetables. Trim off the carrot tops but leave a half inch or so of the stalks. Leave the tender turnip greens attached, trimming off only the leaves that are wilted or damaged.

Put the daikons and carrots in a saucepan with a pat or two of butter and water, and stew gently, covered, until softened but not overcooked.

Season with salt and pepper and serve immediately.

Other Turnip Serving Ideas:

- Eat turnips raw. Slice or thickly julienne and add to vegetable platter or eat alone with or without dip.
- Grate raw into salads.
- Bake turnips alone for 30-45 minutes at 350 degrees F, basted with oil, or bake along with other seasonal roots.
- Cook turnips with roasting meats.
- Mash or scallop turnips, just like you would potatoes.
- Dice turnips into soups or stews, and julienne into stir fries.