

Purple-Top Turnips

IN SEASON

Turnips weren't always an off-season locavore punch line. The delicately flavored root vegetables were huge in ancient Rome. (Pliny the Elder was a big fan!) The Meatball Shop's Daniel Holzman likes them, too, and if anything can change your mind about the oft-maligned orbs, it's his mashed-turnip recipe, pleasingly chunky and slightly sweet, with a nice horseradish bite.

DANIEL HOLZMAN'S
SMASHED TURNIPS WITH HORSERADISH



- 2 pounds turnips
- ¼ bunch scallions, thinly sliced
- 2 tbs. freshly grated horseradish
- ¼ cup sour cream
- 2 tsp. salt

(1) Trim the ends off the turnips. (2) Peel and (3) cut into quarters. Place them in a pot, and cover with water. Bring to a boil, then reduce heat to low and simmer until turnips are fork-tender, about 25 minutes. Strain until completely dry. Place the turnips in a large bowl while they're still hot, and add the remaining ingredients. Mash with a whisk or a potato masher until well combined but still chunky. Serves 6. R.R. & R.P.

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By Steve

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