

# Roasted Turnips in Wine

*From – From Asparagus to Zucchini*

3 to 4 cups peeled and cubed turnips

2 cups red wine

½ cup honey

¼ cup butter

- Place turnips in saucepan.
- Add remaining ingredients and enough water to barely cover. (You may also add other root vegetables like carrots, kohlrabi, rutabagas or parsnips.)
- Simmer until tender.
- Pour into baking dish and bake at 350 degrees ½ hour.
- Serve with rice or chicken.



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