

### *Elizabethan Spiced Turnips*

Adding ginger, black pepper, and sugar, all of which were considered spices in this era, made a common dish of turnips into an exotically flavored dish for the rich.

#### **Ingredients**

1 1/2 lbs. small turnips  
4 Tbs. (1/2 stick) butter  
1 1/2 cups chicken broth  
1/4 cup white wine vinegar  
1/4 tsp. ground ginger  
1/4 tsp. salt  
1 Tbs. sugar  
1/8 tsp. black pepper  
2 slices toast  
butter

#### **Utensils**

knife and cutting board  
measuring cup  
measuring spoons  
peeler  
cookpot with lid  
spoon  
serving plate

Make the chicken broth. Chicken broth can be bought in the store. Toast the bread and butter it. Cut the bread into triangles. Peel the turnips and slice them crosswise into 1/4 inch thick pieces, then cut the pieces into quarters. The dish can be prepared up to this point in advance. Place the butter, broth, vinegar, salt, pepper, ginger, and sugar in a cookpot. Place the cookpot on the stove over medium high heat and bring the contents to a boil. Add the turnips and bring back to a boil. Cover the cookpot with the lid. Reduce the heat to low and simmer 1 hour, or until the turnips are tender. Stir every 15 minutes. Uncover the cookpot and cook until most of the liquid has been absorbed by the turnips. Arrange the toast triangles on a warm serving plate and spoon the turnips over them. Serve hot.