**Turnips and Onions**

*Original serving makes 2 servings*

2 tablespoon butter  
1 tablespoon olive oil  
2 medium turnips, peeled and grated  
1 large onion, sliced into rings  
1 pinch salt and pepper to taste

**Fried Turnips and Onions**

*6 Servings*

2 onions, finely chopped  
6 turnips, finely diced  
Kosher salt and black pepper to taste  
4 tablespoons (approx.) dried rosemary  
1 stick butter  
4 tablespoons olive oil

**Equipment:**

- Large saute pan

1. Combine the butter and oil in the saute pan over medium heat. Melt the butter.  
2. Add the onions. Saute about a minute.  
3. Add the turnips and rosemary. Increase heat and fry until the turnips are tender and somewhat browned.  
4. Serve hot.
Sweet and Sour Turnips, Cabbage and Onion

4 Servings

3 Onions, medium size
4-6 cups Cabbage, coarsely diced
4-6 cups Turnips, cubes
1 tbsp Ginger, ground
1/4 cup Vinegar
1/4 cup Molasses, unsulphured
1 tbsp Cornstarch
3 tbsp Soy Sauce or Bragg Aminos
Hot Sauce, to taste