

# Elizabethan Turnips stuffed with Apples

## Serves 2 - 4

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Email: Jason@seatofmars.com

2 white turnips, each the size of a large apple (or 3 medium turnips)

Salt to taste

1 cup of peeled minced apple

2 tablespoons of currants

2 egg yolks - hard boiled

Eighth of a teaspoon of Salt

Quarter of a teaspoon of cinnamon

Eight of a teaspoon of powdered Ginger

1 tablespoon of brown sugar

1 cup of water

Half a cup of dry white wine or rose

1 tablespoon of butter

A dash of vinegar

Eighth of a teaspoon of ground Rosemary

Pinch of Mace

8 dates, pitted

1) Peel the turnips and flatten them by slicing off both top and bottom so that they can stand upright on either end. Cut each Turnip in half horizontally

2) With a sharp knife, cut a deep circle eighth of an inch from the rim of each half as if you were carving a Grapefruit. With the knife or sharp point of a potato peeler, lift out bits of Turnip meat until each look like a small bowl. (If you wash dice these excess pieces of turnip and serve them raw in a salad or carve them into fanciful shapes and use them as garnishes). Sprinkle each Turnip half lightly with salt.

3) In a bowl combine apple, currants, egg yolks, bread crumbs, salt Cinnamon, Ginger and brown sugar. heap mixture into each Turnip half.

4) in a large enamelled pot, bring water and wine to a boil. Add butter, vinegar and spices then stir.

5) reduce heat to a simmer. Place stuffed turnips in a pot each should stand on its flattened bottom

6) Cover and simmer for 50 minutes or until Turnips can be easily pierced with a fork. About 5 minutes before turnips are done add dates to simmering liquid.

7) Serve stuffed Turnips in a bowl placing 1 or 2 boiled dates on each. Spoon wine sauce over them.

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