

Common Ground Farm Recipes

Quick Pickled Hakurei Turnips

From Lee Ann Pomplas

2 cups vinegar (rice vinegar or white wine vinegar are lovely but any kind of will work)

2 1/2 cups water

2/3 cup sugar

1 T salt

1 1/2 pounds of Hakurei turnips, peeled and sliced or cut into sticks

Optional: 3-5 carrots, peeled and sliced or cut into sticks

1 tsp red pepper flakes

Flavorings: 8-10 slices of ginger, 2-4 garlic cloves OR

1 tsp of peppercorns, 1 tsp mustard seeds, 1 T celery seed

In a pot, bring the vinegar, water, sugar, salt and flavorings (either the ginger/garlic or seed mixture) to a boil and simmer a couple minutes, stirring, until the sugar is dissolved. Take pot off the heat, and add the turnips and carrots, if using, cover and let cool completely (vegetables should be completely covered by the vinegar mixture). When cool transfer to a container and refrigerate at least overnight to develop the flavors. Pickles will keep in the fridge for a couple weeks.

Hakurei Recipe

From Director Lisa Jessup

1 bunch of Hakurei Turnips with their greens (or use other greens, like chard or kale)

1 small clove garlic, finely minced

1 teaspoon ginger, finely minced or juiced*

Rice Wine Vinegar

Sesame Oil

Soy Sauce

Black Sesame Seeds

Neutral Cooking Oil

Slice the turnips in half moons and soak in a little rice wine vinegar, turning occasionally while you prepare the greens. Cut the greens into bite size pieces and sauté with the garlic and ginger in a medium hot pan in a neutral oil, like canola, taking care not to burn the garlic—for 2-3 minutes. Remove from heat and lightly season with a few dashes each of sesame oil and soy sauce. Transfer greens to a serving dish and top with the turnips, draining off the rice vinegar. Sprinkle black sesame seeds on top and chill.

Serve as a cold side dish.

*To “juice” ginger—freeze, thaw and put it through a garlic press