Cider Braised Turnips – Tarragon, Calvados

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Ingredients

6 Large Turnips

12 Cups Fresh Apple Cider

Salt and Freshly Ground Black Pepper

2 Cups Calvados Liquor

12 Tablespoons Butter

8 Tablespoons Chopped Fresh Tarragon

Method

Peel the turnips with a paring knife. Cut into ½ " half circles

Place turnip pieces in a heavy saucepan with cider and calvados just to cover. Add salt, pepper and butter.

Cook turnips, uncovered, on high heat, for 10 minutes or until tender, stirring gently from time to time.

Cider should be reduced to a syrupy glaze. If the liquid evaporates before the turnip pieces are completely cooked, add more cider.

If turnip pieces become soft before cider forms a glaze, remove them with a slotted spoon.

Boil cider down to a glaze, then return the turnips to pan. Sprinkle with chopped tarragon and sea salt.