

Tim Farmer's Country Kitchen

PICKLED TURNIPS

*8 cups turnips, sliced
8 slices of beet
4 garlic cloves, sliced
8 cinnamon sticks
8 bay leafs
1 slice of onion
3 cups white vinegar
3 cups water
2 tablespoons + 2
teaspoons Kosher salt
2 tablespoons sugar
4 teaspoons pickling spices*



Makes 8 pint jars. Clean and sterilize jars and lids. Fill jars halfway with turnips. Add 1 beet per jar, and divide garlic amongst jars. Add 1 cinnamon stick and 1 bay leaf per jar. Continuing filling with turnips and top with small slice of onion. Boil remaining ingredients for 2-3 minutes and pour over turnips, leaving 1/2 inch of head space. Seal, cool and refrigerate for 1 week before eating.

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