

Hakurei Turnips

- Rinse leaves in cold water, separate stems from roots & wash. Chop leaves and roots.
- Eat raw, pickled, boiled, mashed or pan roasted. Cooking highlights the greens' natural sweetness.
- Take your time eating (good for 2 weeks-1 month)

Store unwashed in a plastic bag in the fridge.

To freeze: wash, peel, cube and blanch for 2 minutes. Cool, dry, and store.

