

Turnip Greens with Golden Onions

2 teaspoons butter or margarine
4 medium onions, sliced
2 tablespoons brown sugar
1/2 teaspoon pepper
Vegetable cooking spray
2 pounds fresh turnip greens, thoroughly rinsed
and coarsely chopped
Hot pepper sauce (optional)

- Melt butter or margarine in a large Dutch oven over medium-high heat. Add onions, saute 7 minutes. Stir in sugar and pepper. Cover, reduce heat to medium-low and cook 20 minutes or until onions are golden, stirring frequently. Remove onion mixture from pan; set aside.
- Place pan coated with cooking spray over medium- high heat until hot. Gradually add turnip greens, and cook 10 minutes or until wilted, stirring frequently.
- Add onion mixture to turnip greens; stir gently. Sprinkle with hot pepper sauce, if desired. Serve immediately. Makes 6 servings.

Selection and Storage

Greens

(beet, spinach, chard, turnip, collard, mustard)

Look for fresh, young, crisp green leaves. Avoid dry, limp, or yellowed leaves. Refrigerate and use within 1–3 days.