



**COUNTRY
STYLE TURNIPS**



**FRESHLY
PICKED**
MS Specialty Crops

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A classic side dish filled with flavor and healthy benefits
- you'll want to make them again and again.



Cook Time: 1 Hour 30 minutes



Servings: 10

Ingredients

- 3/4 pound lean salt pork or bacon, diced
- 4-1/2 pounds fresh turnip greens, trimmed
- 1-1/2 cups water
- 1 large onion, chopped
- 1 teaspoon sugar
- 1/4 to 1/2 teaspoon pepper

Directions

- 1 In a Dutch oven, cook salt pork until lightly browned. Drain, reserving 2 tablespoons of drippings.
- 2 Stir in the salt pork and remaining ingredients into the reserved drippings. Bring to a boil. Reduce heat; cover and simmer for 45 minutes or until greens are tender.

