



## GLAZED TURNIPS

- 1 Medium Yellow Turnip, Cubed
- 1 Dozen Dried Apricots
- ½ Cup Water
- ½ Cup Brown Sugar
- 2 Tablespoons Butter

## DIRECTIONS

1. Soak apricots in hot water for 1 hour.
2. Place turnip cubes in a pressure cooker.
3. Cook for 4 minutes.
4. Add sugar and butter to a small saucepan and cook until butter is melted.
5. Add apricots and turnips.
6. Toss to glaze.