



The secret to being a good cook is to use great ingredients. The secret to being a great cook is to use your ingredients with love. MH

## **PICKLED TURNIP**

1 pound turnips, unpeeled and sliced paper thin  
2 small dried peppers  
1 garlic clove, peeled  
1 cup rice vinegar  
1 cup granulated sugar  
1 cup water  
2 teaspoonss sea salt

### **THE STEPS:**

- Place the turnips in a large serving dish.
- Place the vinegar, sugar, water, and salt in a small saucepan.
- Whisk to dissolve the sugar and salt over medium-high heat, and bring to a boil.
- Immediately pour the brine over the turnips, making sure to cover them.
- Let cool completely.
- Cover the bowl with plastic wrap.
- Place covered bowl in the refrigerator for at least 1 day and up to 1 week before using.

**THE LOVE:** I use my mandolin to slice the turnip but a sharp knife will do the trick! The pickled turnips can be kept in the refrigerator for up to 2 months in a well sealed jar.