

Pickled Turnips



Adapted from Hugh Acheson's recipe in Southern Living Magazine, August 2016

Submitted by Mary Lou Voelk

Ingredients:

- 3 lb. turnips (Use turnips that are smaller than a baseball but larger than a golf ball)
- 3 small red beets, halved (for coloring the turnip pink)
- 6 small garlic cloves
- 4 cups water
- 1 1/2 cups apple cider vinegar
- 6 Tbsp. pickling salt*
- 1 1/2 tsp. ground sumac**
- 6 bay leaves
- Pint Jars

1. Remove tops from turnips and peel. Cut turnips into 2 inch pieces, similar to French fries. Divide turnip pieces evenly among 6 (1 pint) canning jars. Add 1 beet half, 1 garlic clove and a bay leaf to each jar, leaving 1 inch of room at the top of each jar.
2. Combine water and next four ingredients in a medium saucepan, and bring to a boil.
3. Carefully pour vinegar mixture over turnips, leaving 1/2 inch of room at the top of each. Wipe jar rims. Cover at once with metal lids; screw on bands. Let stand at room temperature for 1 week; chill. Turnips will keep in refrigerator up to 3 months.

* Pickling Salt: Do not use iodized salt! I used 4 tablespoons and found that was ample salt.

**Popular Sumac substitutes, use 1 1/2 tsp of :

1. Lemon Zest: mix some fresh lemon zest with salt or
2. Lemon Pepper Seasoning

Make the full batch of brine; if you do not have enough turnips to fill 6 pint jars not to fret, they will pickle in any jar you make up!