

**Turnip Tops-Potato Saute** (from *Greens Glorious Greens*, by Johnna Albi & Catherine Walthers)

*This simple recipe is an Italian staple called frit gris in Piedmont. Our friend Anna Giacomo, an Italian native and cook from the Piedmont regions, says this is one of the ways her mother prepared turnip tops, as well as broccoli rabe. In Italy, it is served with polenta and/or sausages.*

Serves 4

Ingredients:

1 lb turnip greens, stemmed and washed  
2 steamed or baked potatoes (any kind except russet)  
2 Tbsp olive oil  
4 garlic cloves, minced  
salt to taste

Instructions:

In a large stockpot or saucepan, bring 2-3 quarts of water to a boil. Add turnip tops to slightly salted water and blanch for 2-3 minutes. Drain and, when cool enough, coarsely chop them on a cutting board. Set aside.

Peel and cut potatoes into small cubes. (They are better if they are already boiled and left over from the day before.)

In a large skillet, heat the 2 Tbsp olive oil over medium-low heat. Add garlic, blanched greens, and diced potatoes. Stir gently for a couple of minutes, then cover and cook on a medium-low flame, for 20-30 minutes, stirring occasionally.

Stir in salt to taste and cook for 5 more minutes.

Variations:

Substitute broccoli rabe for turnip greens. Cut off 1 inch from bottom of head, wash well, drain, and follow same instructions as for turnip tops.

Include baby turnips if they are attached to turnip greens. Blanch turnips with the greens. Chop into small cubes.