

Braised Hakurei Turnips

Source: *New York* magazine

Mirin can be found in the Asian aisle of many supermarkets. This recipe goes great with steamed or roasted fish.

6 hakurei turnips, tops removed
2 c. cold water
3/4 c. mirin (Japanese rice wine)
1/4 c. white soy sauce
 salt and pepper to taste

Trim turnips and peel with a vegetable peeler. Cut the turnips into sixths and place them in a saucepan with the remaining ingredients.

Cover and bring to a simmer over med.-low heat. Cook very slowly for about 15 minutes, or until just tender. Let cool to room temperature in the braising liquid, then drain and serve.