



TASTING TABLE

An exclusive recipe to accompany the story found at <http://TastingTable.com>

Shulgum da Saag

Adapted from Anamika Khanna

Makes 4 servings

- 6 medium turnips, peeled
- 3 tablespoons vegetable oil
- 1 medium onion, finely chopped
- 1 tablespoon fresh ginger, peeled and finely chopped
- 1 tablespoon finely chopped garlic
- 2 serrano or jalapeño chiles, finely chopped
- 1 teaspoon cinnamon (preferably freshly ground)
- 2 whole small tomatoes, finely chopped
- Salt
- ¼ teaspoon cayenne pepper
- 2 tablespoons sugar
- ½ cup peas (fresh or frozen)
- 2 tablespoons unsalted butter
- Finely chopped cilantro, for garnish
- 1 tablespoon garam masala (preferably MDH brand, available at Indian markets)

1. Boil the turnips in salted water until quite soft. Drain, then mash the turnips into a rough puree with a potato masher or fork.
2. In a saucepan, heat the oil. Add the onion and cook over moderately high heat until translucent and lightly golden-brown, about 7 minutes. Add the ginger, garlic, chiles and cinnamon and cook for 2 to 3 minutes longer. Add the tomatoes and cook for 5 minutes. Season with salt and the cayenne. Cook until the tomato has cooked down to a pulp, about 10 minutes (the oil will separate away from the tomato). Add the turnips, sugar and peas and cook over low heat for 10 minutes.

Printable recipe sponsor:



Tasting Table
Behind
the Scenes.

FOLLOW US ON twitter

TASTING TABLE

☀ Can't get enough Tasting Table?

Follow us on Twitter!

See what our editors are tasting, cooking, buying and testing before you read it (or don't) on Tasting Table:

<http://twitter.com/tastingtable>
<http://twitter.com/tastingtablenyc>
<http://twitter.com/tastingtablela>
<http://twitter.com/tastingtablechi>
<http://twitter.com/tastingtablesf>
<http://twitter.com/tastingtabledc>

3. Turn off the heat and add the butter. Garnish with cilantro and *garam masala* and serve.