

Turnip Pancakes – serves 4

Grate a medium, mature potato with a grater that carves longish curls.

Grate an equal amount of turnip.

Grate 1/2 a vidalia or yellow onion.

Wrap all in a linen towel and squeeze out the liquid – let rest in towel for 1/2 hour.

In a bowl with the potato, turnip and onion mixture, blend 3 tablespoons flour and 3 well-beaten eggs, adding salt and pepper to taste.

Form into patties 1/4" thick and 3" in diameter.

Take a hot griddle and put in a liberal amount of olive oil and a pat of butter.

Fry the pancakes until golden and crisp on the edges.



When I first thought of making pancakes out of the giant turnip I thought, “Well, a badger might like them”. Then I made some, adapting a recipe for traditional potato pancakes. They were delicious! The turnip caramelizes a bit and makes them taste sweet and savory. I topped them with a rosette of smoked salmon and a dollop of sour cream with a parsley garnish. Applesauce is another tasty addition.



“Lapti” my Bearded Buff-Laced Polish male... similar coloring.



Lapti, traditional Bast shoes of Russia

My favorite thing about The Turnip is the woven birch bark shoes worn by the characters. “Bast” is the inner bark.

I have always loved birch. It is my favorite tree. In Russia you can find beautiful boxes made of layers of birch bark carved into intricate lacy patterns.