



Visit www.thecreativefeast.com for more recipes and cooking fun.

Roasted Turnips with Caper-Raisin Vinaigrette

Recipe by [Joshua McFadden-Six Seasons](#)

Serves 4

Ingredients-have your ingredients prepared in advance as suggested in the ingredient list.

Turnips

1 ½ pounds turnips (if the turnips are very large, halve them first so the wedges aren't too long)

Extra-virgin olive oil

Kosher salt and freshly ground black pepper

Juice of ½ lemon

1/3 cup dried breadcrumbs

Vinaigrette

Makes ¾ cup

2 tablespoons plus 1 teaspoon balsamic vinegar

1/3 cup golden raisins

3 garlic cloves, peeled

3 tablespoon capers, rinsed and drained

One 2-ounce can anchovy fillets, drained

¾ cup lightly packed flat-leaf parsley leaves

1/3 cup extra-virgin olive oil

Kosher salt

Equipment for class

Cutting board

Chef's knife

Food processor, blender, or immersion blender

Baking pan

Serving bowl

Roasted Turnips with Caper-Raisin Vinaigrette

Recipe by [Joshua McFadden-Six Seasons](#)

Serves 4

Turnips

1 ½ pounds turnips, trimmed, peeled, and cut into ½-inch wedges (if the turnips are very large, halve them first so the wedges aren't too long)

Extra-virgin olive oil

Kosher salt and freshly ground black pepper

Juice of ½ lemon

1/3 cup dried breadcrumbs

Vinaigrette

Makes ¾ cup

2 tablespoons plus 1 teaspoon balsamic vinegar

1/3 cup golden raisins

3 garlic cloves, peeled

3 tablespoon capers, rinsed and drained

One 2-ounce can anchovy fillets, drained

¾ cup lightly packed flat-leaf parsley leaves

1/3 cup extra-virgin olive oil

Kosher salt

1. Heat the oven to 450 degrees. Put a baking sheet into heat too.
2. Get the vinaigrette started by putting the vinegar and raisins in a little bowl and let the raisins plump for about 30 minutes.
3. To prepare the turnips, the root and stem. Peel cut the turnips into ½-inch wedges Toss the turnips with a small glug of olive oil and season with salt and pepper.
4. When the oven is at temperature and the baking pan is very hot, carefully remove it and dump the turnips onto it. Spread them out evenly so they are all cut side down, return to the oven, and roast until the turnips are nicely tender and browned around the edges, 12-15 minutes.
5. To finish the vinaigrette put the garlic in a food processor and pulse until finely minced, scraping down the sides of the bowl as needed.
6. Add the capers and anchovies and pulse until you have a coarse paste. Add the parsley and pulse until completely chopped, again scraping down the sides of the bowl as necessary.
7. Add the raisins and vinegar and pulse until the mixture is blended but still slightly coarse. Scrape the mixture from the processor into a bowl and whisk in the olive oil to make a slightly chunky dressing. Taste and adjust with salt or more oil, if needed, Store in the fridge for up to 3 weeks.
8. To serve, pile the cooked turnips into a big bowl. Toss with the lemon juice and then with ½ cup of the vinaigrette. Taste and adjust with more salt or pepper. Toss with the breadcrumbs and serve.