

Turnip Curry

Ingredients

5 tb oil
1 pn fennel seeds
2 lb turnip, sliced into 1 strip
2 ts salt
1/2 ts turmeric
1 1/4 ts cumin, ground
1 c water
1/4 ts red chile, crushed
2 1/2 tb cilantro, chopped

Instructions

Heat oil in a large skillet with a tight-fitting lid. Add fennel seeds & turnip strips. Fry, stirring, for 2 to 4 minutes over medium heat. Add salt, turmeric & cumin & mix well. Cover & cook gently over low heat for 10 minutes, the turnip should be soft. Uncover & drain off any excess oil. Add water, stirring & cook over medium heat for 3 minutes. Remove from heat & sprinkle in the crushed chiles & cilantro. Serve with rice & bread.