**[Turnips Braised with Mustard and Lemon](http://chubbybunnyrecipes.blogspot.com/2007/06/turnips-braised-with-mustard-and-lemon.html)**

1 lb small white turnips  
1 tbsp butter  
1 tsp mustard powder (dry mustard)  
1/2-2/3 cup stock  
2 tbsp chopped parsley  
juice of 1/2 lemon

1. Heat the oven to 350. Scrub the turnips and cut them into thin crosswise slices about 1/8 in thick.
2. Melt the butter in a flameproof casserole or dutch oven on a low heat. Stir in the turnips, cover them and let them sweat for 10 minutes. Sprinkle in the mustard, fold it into the turnips and let everything cook gently for 1 minute. Pour in the stock and bring it to the boil.
3. Add the parsley and lemon juice. Cover the pan and put it into the oven for 45 minutes.