Ingredients\n

Large Turnips\n

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Instructions\n

First, scrub the turnips clean under running water.\n

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For tastier product peel the turnips.\n

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Slice the peeled turnips crosswise into 1/4 inch thick pieces.

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Blanch the turnip slices for 3 minutes. You can do this by dropping them into already boiling water.\n

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When the 3 minutes is up, immediately drain the turnip slices in a colander, or remove the steamer basket full of turnips from the pot. Run cool water over the turnips, or drop them into a bowl of ice water.

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Arrange the squash pieces on cookie sheet or baking sheet covered with parchment paper.\n

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Leave space between pieces on all sides. Make sure they are not touching.\n

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Place them in an oven set to the lowest heat setting, and prop the door open about an inch.\n

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Dry for one hour at 150 F/65 C. Reduce the heat to 135 F/57 C. The turnips will be crispy dry when they are done. They take about 4 hours to reach that stage (including the first hour at the higher temperature).\n

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Check the temperature with an oven [thermometer](https://www.thespruceeats.com/shopping-for-and-using-cooking-thermometers-909085). Dry for four to six hours until the slices are crisp.\n