Ingredients\n

Large winter squash\n

\n

Instructions\n

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

\n

For tastier product peel the turnips.\n

\n

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

\n

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

\n

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.

\n

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

\n

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

\n

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

\n

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

\n

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