

**North Carolina Vegetable Growers Recipe Challenge**  
**Sunday, October 15, 2017**

Second Place: Carol Thomas, Raleigh

**Hot Kale and Turnip Dip**

2 TBSP. Olive Oil  
1.5 Cups (1 medium-large), peeled and diced 1/4" Turnips  
3 slices, chopped Turkey bacon  
1 TBSP, minced Sweet onion  
1 clove, minced Garlic  
1/2 cup Dry white wine  
6 cups, washed, stemmed, and coarsely chopped Kale  
8 ounces, cut into pieces Cream cheese  
8 ounces Sour cream  
1/2 teaspoon Dried crushed red pepper  
1/2 cup, plus 1/4 cup for sprinkling on top Freshly grated Parmesan

Preparation

1. Preheat olive oil in a large pan over medium-high heat. Cook turnips, turkey bacon and onion for 10 minutes or until bacon is crisp and onion is translucent.
2. Add garlic for the last 2 minutes.
3. Reduce heat to medium. Add wine and kale. Cover and cook 10-15 minutes until kale are tender, stirring occasionally.
4. Stir in cream cheese, sour cream, red pepper, and Parmesan cheese. Cook, stirring often, 6 to 8 minutes or until cream cheese melts and mixture is thoroughly heated.
5. Transfer to a lightly greased 1 1/2-qt. baking dish. Sprinkle top with 1/4 cup Parmesan cheese.
6. Broil 6 inches from heat 4 to 5 minutes or until cheese is lightly browned.
7. Serve with crackers.

NOTE: This dip is very easy to prepare in advance. Follow steps 1 - 4. Refrigerate even freeze until ready. If frozen, thaw. Place in greased baking dish and sprinkle with the 1/4 cup parmesan. Cover with foil and bake at 350 degrees for 25-30 minutes until heated through.