Sweet and Sour Sautéed Turnips

1/4 cup water
¼ cup pineapple or orange juice
1/3 cup honey
2 tablespoon Red wine vinegar
4 tablespoons olive oil
4 pounds turnips (cut into wedges or 3/4-inch dice)

Method of Preparation:

1. In a small bowl, whisk together water, honey, and red wine vinegar.
2. Heat olive oil in a large skillet over medium-high heat. Add turnip wedges and generously seasoning with salt. Cook, stirring occasionally, for about 5 minutes until they begin to lightly brown.
3. Add the vinegar mixture, and cook, stirring occasionally, for another 6 to 9 minutes until they are tender, browned, and slightly crisp on the edges.
4. Transfer the turnips to a serving bowl.