



Radish Butter

(ADAPTED FROM SARA KATE GILLINGHAM, KITCHN)

Yield: Makes 1 cup

Ingredients

- 2 bunches of red radishes (~20 radishes), grated
- 1/3 cup olive oil
- 2 tbsp red onion, finely diced
- 1 large clove garlic, finely minced
- salt & pepper to taste

Instructions

Grate the radishes with a box grater (use the large holes). Once all radishes are grated, pat dry with a paper towel.

In a large sauté pan, add the olive oil and cook the onion and garlic over medium-heat. Cook for 2-3 minutes.

Add the radishes and turn the heat up to medium-high. Stir often, until the mixture becomes soft and almost “gooey”-like.

Season with salt and pepper to taste.

Cool and refrigerate for at least 1 hour.

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Description

This recipe is an outside-of-the-box approach to using radishes. Radishes become milder and sweeter in taste when cooked, which makes this radish “butter” a delicious spread on crackers, toast or on sandwiches.



Farmers Market Finds

- Red Radishes
- Fresh Garlic
- Onion



Grocery Store Grabs

- Olive Oil
- Salt & Pepper to taste

Substitutes

Could use 3-4 medium-to-large zucchinis in place of radishes.

Pairs with

This recipe would pair well with lighter fare, like cod or whitefish. It would also pair well with crackers or toast, topped with fresh greens or tomatoes. A salad topped with fresh berries or dried fruit would also pair well.