

Radishes 2 WAYS



KAREN'S QUICK PICKLED RADISHES

SERVINGS: 1 JAR

PREP TIME: 15 MIN

COOK TIME: 0 MIN

Ingredients

1 bunch of radishes

3/4 c white vinegar

3/4 c water

1 tsp salt

1 tsp dill OR 1 slice of jalapeno

1 garlic clove

Directions

1. Thinly slice radishes and fill a pint sized jar
2. Add dill or jalapeno and garlic clove to jar
3. Bring to a boil white vinegar, water & salt
4. Pour hot brine over radishes to fill jar
5. Allow to cool slightly
6. Seal & refrigerate

ROASTED RADISHES Roasting radishes makes them smooth and creamy, and cuts down on their peppery flavour

SERVINGS: 2 PEOPLE

PREP TIME: 5 MIN

COOK TIME: 20-25 MIN

Ingredients

1 bunch of radishes

Oil (olive, vegetable, melted butter)

Salt & Pepper

Garlic Powder (optional)

Directions

1. Preheat oven to 425
2. Wash radishes & cut in half
3. Toss in oil & seasonings. Place cut side down on roasting pan
4. Roast for 20-25 mins, until radishes are fork tender