

RADISH RECIPES

Cinnamon and Sugar Radish Chips

10–15 radishes
1 tbs. olive oil
1/2 tbs. honey
1–2 tbs. cinnamon sugar mixture

Preheat your oven to 350°F. Slice the radishes approximately 1/4 inch thick and put them in a microwave safe bowl. When you are done slicing, microwave for about 30 seconds to soften them up. Drain any liquid, and add them to a larger bowl. Add the olive oil, honey, and cinnamon sugar. Mix well to coat all of the radishes. Spread on a baking sheet lined with parchment paper. Make sure they are evenly spread out and not stacked on top of each other. Cook for 15 minutes at 350, then remove the radishes and flip them over. Reduce oven temperature to 225 and bake for another 20 minutes. You will notice they will begin to shrink in size and crisp up. Remove from the oven, plate and serve.

Roasted Radishes

1 lb. fresh globe radishes, stems removed, ends trimmed, and halved
1 tablespoon melted butter
½ teaspoon fine salt
⅓ teaspoon black pepper
¼ teaspoon dried parsley, dried chives, or dried dill (or mix of all)
2 garlic cloves, finely minced
Optional for serving: ranch dressing for drizzling or garnish of fresh parsley, dill, or chives

Preheat oven to 425°F. Combine the radishes, butter, or oil, dried herbs, salt, and pepper in a bowl. Toss until the radishes are evenly coated. Spread the radishes into a single layer in a large 9×13-inch baking dish. Bake for 20–25 minutes, tossing every 10 minutes. After the first 10 minutes of baking, add the minced garlic and toss well. Return the dish to the oven to bake for an additional 10–15 minutes or until the radishes are golden brown and easily pierced with a fork. If desired, serve with ranch dressing for dipping or drizzling on top. Garnish with fresh parsley, dill, or chives.

