



The Edible Garden

Recipe featured at Garden-to-Table weekend featuring asparagus,
June 26-27

Braised Radishes

By: Bobby Duncan, Executive Chef, Fort Defiance

Makes 4 portions

Ingredients

2 bunches radishes
2 tablespoon butter
1 tablespoon red wine vinegar
1 ½ cups chicken stock
2 tablespoon sugar
1 minced shallot
Salt and pepper to taste

Instructions

- Clean radishes and remove greens and roots. Combine ingredients in medium saucepan and simmer 10 to 12 minutes, or until radishes are tender.
- Uncover and allow remaining liquid to reduce into a glaze.
- To serve, halve or quarter radishes.