

NYBG

EDIBLE ACADEMY
FRESH FROM THE GARDEN TASTINGS



BRAISED RED RADISHES

Adapted from *Vegetarian Cooking for Everyone*
by Deborah Madison
Yield: 4 servings

Ingredients

- 20 plump radishes, washed and chopped into coins or quartered
- 1–2 Tablespoons unsalted butter*
- 3 shallots, diced
- 1 Tablespoon orange juice* or lemon juice*, as preferred
- 2 teaspoons chopped thyme or several pinches, dried ¼ cup water
- Sea salt* and ground black pepper*

*365 Everyday Value® products are found exclusively at Whole Foods Market®.

Instructions

Trim the leaves from the radishes, leaving a bit of the green stems, and scrub them. If the leaves are tender and in good condition, wash them and set them aside. Cut radishes into coins or quarter, or if they are particularly small, leave whole (this will add to the cooking time).

Melt 2–3 teaspoons butter in small sauté pan. Add the shallots and thyme and cook for 1 minute over medium heat. Add the radishes, a little salt and pepper, and water just to cover. Add more water, if desired, to encourage cooking. Simmer the radishes until tender, 5 to 8 minutes (test the texture as you cook them). Add the leaves if using and cook until they're wilted and tender, 1 minute more.

Remove the radishes to a serving dish. Boil the liquid, adding a teaspoon or two more butter if you like, until only about ¼ cup remains. Pour it over the radishes and serve.

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