

Radish and Cucumber Salad

1 English Cucumber, thinly sliced
2 bunches radishes, thinly sliced
1 bunch scallions, chopped
3/4 cup sour cream
3/4 tsp to 1 tsp Salt, or to taste

In a medium salad bowl, combine sliced cucumbers, sliced radishes and chopped green onion.

In a small bowl, mix together 3/4 cup sour cream and 3/4 tsp salt or add salt to taste.

Stir the sour cream dressing into the salad just before serving. The longer it sits, the more liquid the dressing becomes as the salt causes the cucumber to release some juice.

Sautéed Radishes

1 tbs. butter
1 bunch radishes, stems removed, thinly sliced
1/2 teaspoon kosher coarse grain salt *or* sea salt
1/2 teaspoon lemon juice
1/8 teaspoon white pepper
1 tablespoon chopped fresh parsley leaves

Melt butter in 10-inch skillet over medium heat until sizzling; add radishes, salt, lemon juice and white pepper. Continue cooking, stirring occasionally, 4-6 minutes or until radishes are crisply tender.

Add parsley; toss lightly.

Roasted Radishes

2 bunches radishes, trimmed and cut in half lengthwise
2 1/2 tablespoons extra virgin olive oil
1/2 lemon, juiced
salt and pepper to taste

Preheat oven to 375°F.

Place all ingredients into a large mixing bowl and toss together. Season with salt and pepper.

Spread radishes onto a baking sheet and roast for 20 to 25 minutes or until radishes have crisped and browned around the edges and have become almost fork tender.

Lightly adjust seasonings and finish with lemon zest, if desired. Serve.

Refrigerator Radish Pickles

- 1 bunch radishes
- 3/4 cup white wine vinegar or apple cider vinegar
- 3/4 cup water
- 3 tablespoons honey or maple syrup
- 2 teaspoons salt
- 1/2 teaspoon red pepper flakes
- 1/2 teaspoon whole mustard seeds (optional)
- Optional add-ins: garlic cloves, black peppercorns, fennel seeds, coriander seeds

To prepare the radishes: Slice off the tops and bottoms of the radishes, then use a sharp chef's knife or mandolin to slice the radishes into very thin rounds. Pack the rounds into a pint-sized canning jar. Top the rounds with red pepper flakes and mustard seeds.

To prepare the brine: In a small saucepan, combine the vinegar, water, honey or maple syrup and salt. Bring the mixture to a boil, stirring occasionally, and then pour the mixture over the radishes. Let the mixture cool to room temperature. You can serve the pickles immediately or cover and refrigerate for later consumption. The pickles will keep well in the refrigerator for several weeks, although they are in their most fresh and crisp state for about 5 days after pickling.

Rosemary Roasted Radishes

Radishes

- 2 cups radishes, cleaned and trimmed, larger ones halved
- 1 tablespoon extra-virgin olive oil
- 1 generous pinch of kosher salt
- pinch of black pepper
- 1 teaspoon minced rosemary
- 1 tablespoon honey (optional)

Dipping Sauce

- ¼ cup plain Greek yogurt
- 1 teaspoon Dijon mustard
- 1 tablespoon honey mustard
- 1 teaspoon lemon juice

Ginger Radish Carrot Salad

- 2 tablespoons unseasoned rice vinegar
- 1 tablespoon tamari or soy sauce
- 2 teaspoons maple syrup
- 1 teaspoon finely grated ginger root
- ¼ teaspoon granulated garlic
- ¼ teaspoon salt
- 1 tablespoon extra-virgin olive oil
- 3 cups julienne cut or shredded carrots (about 5 large)
- 1 cup julienne cut radishes
- ½ cup flat leaf parsley leaves, cut into tiny ribbons or chiffonade

Radish Butter

8 tablespoons (1 stick) unsalted butter, softened

- 2 ounces radishes, finely diced
- 1/4 teaspoon sea salt, or to taste

Taco Pickles

2 bunches of radish
a handful of carrots
couple jalapeños
handful of chopped cilantro
salt to taste
1/2 cup of distilled white vinegar
1/4 cup apple cider vinegar
1/4 cup red wine vinegar
1/2 cup sugar

Radishes

1. Preheat oven to 425 degrees. Grease a baking sheet with cooking spray.
2. Toss radishes with olive oil, salt, pepper and rosemary in a medium bowl to coat.
3. Spread the radishes on the baking sheet in an even single layer.
4. Roast for 30-40 minutes, stirring occasionally so they cook evenly and don't burn. Remove from oven when wrinkled and soft.
5. Drizzle with optional honey and more salt directly out of oven, serve warm.

Dipping Sauce

1. Combine all ingredients in a small bowl and stir together until mixed.

Whisk vinegar, maple syrup, tamari (or coconut aminos), ginger, garlic and salt in a large bowl. Whisk in oil. Add carrots, radish and parsley and toss to coat.

1. Blend together the butter, radishes and salt in a medium-size bowl.
2. Form into a log and refrigerate until firm before slicing and serving, or use another shaping method

Cut up all your veggies into whatever shape you like. (I used my mandolin slicer and just made them into thin round pieces) Bring your sugar and vinegar to a slow boil and whisk until all the sugar is dissolved and then store in the fridge or freezer to bring it back to room temp. Once cool, add the liquid to your mix of veggies, jalapeño, cilantro and salt and combined. Store in a container in the fridge and eat your pickles over the next couple of weeks. Obviously great on tacos, but these would be equally awesome on salads or sandwiches or even a piece of grilled fish!