



# Radish Butter

(ADAPTED FROM SARA KATE GILLINGHAM, KITCHN)

**Yield:** Makes 1 cup

## Ingredients

- 2 bunches of red radishes (~20 radishes), grated
- $\frac{1}{3}$  cup olive oil
- 2 tbsp red onion, finely diced
- 1 large clove garlic, finely minced
- salt & pepper to taste

## Instructions

Grate the radishes with a box grater (use the large holes). Once all radishes are grated, pat dry with a paper towel.

In a large sauté pan, add the olive oil and cook the onion and garlic over medium-heat. Cook for 2-3 minutes.

Add the radishes and turn the heat up to medium-high. Stir often, until the mixture becomes soft and almost “gooey”-like.

Season with salt and pepper to taste.

Cool and refrigerate for at least 1 hour.

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## Description

This recipe is an outside-of-the-box approach to using radishes. Radishes become milder and sweeter in taste when cooked, which makes this radish “butter” a delicious spread on crackers, toast or on sandwiches.



## Farmers Market Finds

- Red Radishes
- Fresh Garlic
- Onion



## Grocery Store Grabs

- Olive Oil
- Salt & Pepper to taste

## Substitutes

Could use 3-4 medium-to-large zucchinis in place of radishes.

## Pairs with

This recipe would pair well with lighter fare, like cod or whitefish. It would also pair well with crackers or toast, topped with fresh greens or tomatoes. A salad topped with fresh berries or dried fruit would also pair well.