



What to do with **WATERMELON RADISHES**



Bread 'n' Butter Radishes

A classic French appetizer

- Slice a baguette or favorite bread, generously spread with butter, sprinkle with coarse salt, and top with thinly sliced radishes
- Optional: Use herbed butter or oil and vinegar dressing with chopped parsley

Best Recipe Ever: Radish Carrot Salad

Belle Cushing posted this in Bon Appétit as "the best recipe ever," she may be right!

Give it a try and see for yourself!

- Grate a big handful of carrots, thinly slice the same amount of radishes
- Mix a vinaigrette of 3 Tbsp lemon juice, 1/4 C olive oil, plus 1 tsp each of honey and grainy mustard
- Toast 1 tsp each of cumin and fennel seeds in a dry frying pan until just browned
- Add toasted seeds to dressing, then mix with vegetables
- Optional: Raisins, parsley, toasted pistachios

Storage: Wash radishes, cut off leaves (these make good "greens" too - sauté with olive oil, salt and pepper), wrap in a damp cloth and keep in an airtight container. Some sources recommend storing trimmed radishes submerged in a refrigerated container of water.



Despite looking like tiny watermelons, these radishes are actually an heirloom variety of the Chinese daikon radish. Their flavor is a bit milder and slightly sweeter than "regular" red radishes - but those will also work just fine in these recipes.



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Radishy Roasted Vegetables

Roast a mix of any vegetables you have on hand, adding lots of radishes!

- Preheat oven to 450F
- Cut 2-3 lbs of vegetables into 1 inch cubes (Example: carrots, sweet potatoes, onions, and watermelon radishes)
- Generously season 1/3 C olive oil with herbs like thyme, tarragon and rosemary, adding in fresh minced garlic, salt and pepper
- Toss vegetables with the seasoned oil, then spread on cookie sheet - keep separated for even cooking
- Bake 30-40 minutes, stirring a least once, until they are easily pierced with a fork
- Note: Radishes become soft and deliciously mild flavored when roasted