

Braised Red Radishes (*utilizes Radishes*)

This recipe brings out the sweetness of red radishes, as opposed to their usual peppery flavor and crunchy texture when eaten raw

Serves 4-5

Ingredients:

1# red radishes, cleaned, with tops and roots removed

About 2 cups of stock (chicken or vegetable)

2 Tbsp. unsalted butter

1 shallot; sliced thinly

2 Tbsp. sugar

1 Tbsp. red wine vinegar

Salt and Pepper, to taste

1. Heat a large skillet on medium-high heat and begin to melt the butter
2. Once the butter is melted, sauté your shallots until translucent (a few minutes)
3. Add the stock, radishes, sugar, vinegar, a pinch of salt and some fresh ground black pepper
4. Bring to a boil, then reduce heat to medium-low and cover
5. Cook about 15 minutes (or until the radishes are tender), remove the lid and continue to cook until the stock has reduced to about ½ cup. The stock shouldn't be too thin, or too thick. It will be a slightly saucy consistency, coating the radishes.
6. Serve and enjoy!