

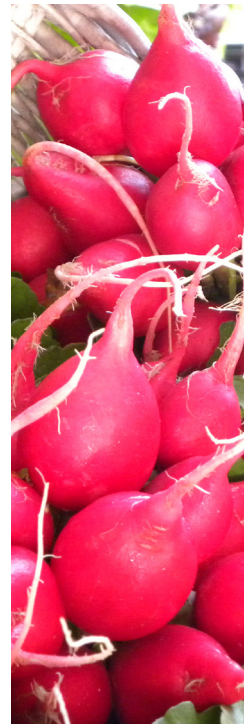
## Braised Radishes

Makes 4 servings

- 2 tbsp butter
- 3 tbsp small diced shallot
- 1 tsp minced garlic
- 1 pound radishes (*with trimmed greens and tips*)
- 1 cup vegetable stock
- 2 tbsp heavy cream
- 1 tbsp minced chives
- ¼ cup fresh chopped sorrel leaves (*no stems*)
- Salt and pepper to taste

1. Place the butter in a large skillet or sauté pan over medium heat and sauté shallots for 2-3 minutes. Add radishes and sauté another 2 minutes.
2. Add garlic and sauté for 1 minute, then deglaze pan with the stock and add heavy cream. Heat liquid and simmer for 12-15 minutes or until radishes are fork tender, stirring at least 2 or 3 times during braising.
3. Sauce should have reduced down and started to thicken. Add the chives and the chopped sorrel, then simmer for 2 minutes. Season with salt and pepper.
4. Remove from heat and serve immediately.

Recipe provided by Michigan State University Chef Kurt Kwiatkowski



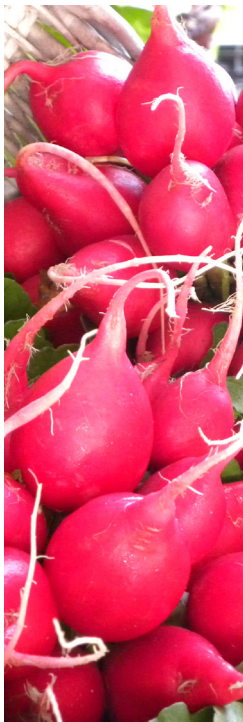
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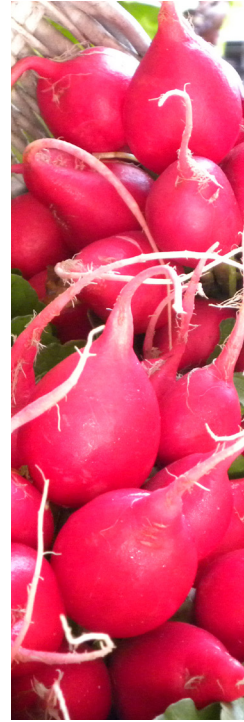
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## Farmers Market Food Safety Tips

- Thoroughly wash radishes before eating or preparing by rinsing under cold, running water and scrubbing with a brush.
- If radishes were purchased with the leaves attached, remove the tops. Storing radishes with the leaves left on causes loss of nutrients and moisture.
- Radish leaves are also edible and have a peppery taste.
- Place radishes in plastic bags, and store in the refrigerator. Most varieties will keep up to two weeks in the refrigerator.

Recipe development was supported by a Food Safety Training and Education grant provided by the Michigan Department of Agriculture and Rural Development.

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