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
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.

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