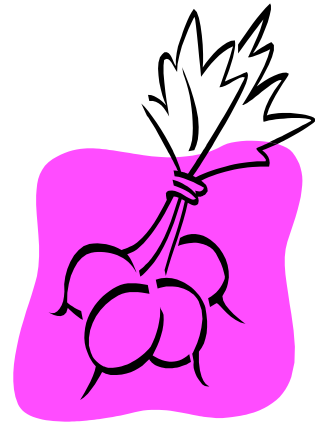


Radish Bulbs and Greens Sauteed with Green Garlic and Chives

From Asparagus to Zucchini, Third edition

2 bunches radishes
1 ½ T butter
1 ½ T chopped green garlic
1 ½ T chopped fresh chives
Salt and pepper



Clean radishes well under running water to remove all traces of dirt. Cut off the upper leaves and coarsely chop them. Cut off the remaining greens and stalks and discard them. Trim and quarter the bulbs. Heat butter in a large skillet over medium-high flame. Add quartered radishes and cook, stirring often, 2 minutes. Stir in greens, green garlic, and chives and cook until wilted, another 1-2 minutes. Season with salt and pepper to taste. This is a great side dish with fish.

Comments: While radishes are generally best used raw in salads or eaten straight, we occasionally come across a recipe for cooked radishes that isn't terrible. So here you go. It's not terrible, but it may not suit picky eaters. You could substitute minced garlic if you don't have green garlic, and add it when you add the radishes.