



A TASTEFUL PLACE
AT THE DALLAS ARBORETUM

RECIPE

Honey Roasted Radishes

Serves 8

Ingredients:

3½ lb (4 bunches) radishes, tops remove and reserved if you have them

4 tbsp honey

2 tbsp butter, melted

2 tbsp white balsamic vinegar

Salt

Black pepper

Directions:

Preheat oven to 450 F and place a large oven safe skillet on the middle rack while it heats up.

Trim the radishes and then cut them in half or quarters, depending on size. Trim and discard the stems from the tops, wash the leaves thoroughly, pat dry or dry in a salad spinner.

In a medium bowl, combine the honey, butter, vinegar, ½ tsp salt and ½ tsp pepper. Add radishes and toss to coat.

Toss the radish in the hot skillet and spread them out in a single layer. Cook for about 15-20 minutes or until they are crisp and tender.

Optional - Remove the pan from the oven and add the radish leaves. Toss the leaves until they just start to wilt.

Serve hot.