



A TASTEFUL PLACE
AT THE DALLAS ARBORETUM

RECIPE

Braised Radishes with Crusty Bread

Serves 6-8

Ingredients:

- 2 tbsp butter
- 2 large shallots, thinly sliced
- 2 bunches radishes, tops trimmed off and cut in half
- 2 tbsp balsamic vinegar
- ½ cup water
- ½ cup chopped parsley
- Salt and pepper
- 1 loaf crusty bread (ciabatta or baguette), sliced

Directions for Radishes:

- Melt butter on medium high heat
- When it starts to brown, place radishes in the pan cut side down.
- Leave radishes alone for 2-3 minutes, until the bottoms start to brown
- Add shallots and cook, stirring, until shallots are opaque
- Add balsamic vinegar and water
- Cover, reduce heat to low, and let simmer for 8-10 minutes, radishes should be tender
- Remove lid and continue to simmer until liquid is syrupy, approx. 3-4 minutes
- Toss in parsley and once it starts to wilt remove pan from heat
- Season with salt and pepper

Serving

“Spread” the radish on a slice of toasted bread
Enjoy!