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| Butter-Roasted Watermelon RadishesThis recipe makes use of Riverside’s farm-fresh watermelon radishes.**Ingredients*** 2 watermelon radishes
* 2 tablespoons butter
* Coarse sea salt and freshly ground pepper
* Fresh lemon quarter for garnish

**Directions*** Preheat oven to 375F
* Scrub the radishes (no need to peel) then trim off the tops and tails
* Halve the radishes crosswise then cut wedges about .5 “ x 1”
* Spread the radishes out on a baking sheet
* Melt the butter then spoon half of it over the radishes, being careful to drizzle each segment with a little butter
* Sprinkle with just enough salt and pepper to lightly dust each segment
* Roast in preheated oven for 10 minutes. Flip the radish segments, drizzle on the remaining butter, and roast for 5 – 7 minutes more until they are tender when pierced with the tip of a sharp knife but not mushy.
* Don’t be put off by the slightly sulphurous aroma of the radishes as they cook; much like fine stinky cheese, the taste is much mellower and gentler than the smell.
* Transfer to a serving dish, scraping browned butter and seasonings off the baking tray into the dish.
* Squeeze lemon juice over top. Toss to blend and serve warm or at room temperature

*Photo & recipe from* [*constantlycooking.com*](https://constantlycooking.com/2016/03/17/butter-roasted-watermelon-radishes/)  |

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