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| C:\Users\Jen\AppData\Local\Microsoft\Windows\INetCache\IE\VO1GFJSK\Vinilo_decorativo_gorro_chef_2[1].png   |  | | --- | | Butter-Roasted Watermelon Radishes  This 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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