

# BRAISED RADISHES

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Serves 2-3

## INGREDIENTS:

1 Large Bunch of Trimmed Icicle Radishes  
1.5 Tbsp Unsalted Butter  
1 Tbsp Sugar  
1/4 Tsp Salt  
Generous pinch of freshly ground black pepper

## DIRECTIONS

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Place the radishes in a large frying pan and add just enough cold water to cover, about 2.5 cups.

Add the butter, sugar, salt, and pepper and bring to a boil.

Reduce heat to medium-low and simmer until the radishes are tender when pricked with a knife and the liquid has reduced to a glaze, about 12 minutes.

If the radishes are tender but the liquid hasn't reduced sufficiently, use a slotted spoon to transfer them to a serving dish and continue reducing the liquid. Spoon it over the radishes and serve with buttered crusty bread.

**TIP:** You can also make this recipe with round radishes. Just slice them in half vertically.