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## Sautéed Radishes

*Sometimes all it takes to transform a “not so favorite” vegetable to a favorite one is a different preparation technique. If you don’t like the heat of radishes served up cold, try putting a little heat to them. The warm radishes become sweet and mellow. They make a surprisingly different side dish for springtime meals.*

1 tablespoon unsalted butter  
1 tablespoon olive oil  
16 radishes, washed and patted dry, stems and leaves removed, and quartered  
Celtic salt  
Freshly ground pepper  
1 tablespoon finely chopped fresh dill, optional

Heat the butter and olive oil in a medium sized skillet over medium high heat until the butter is melted.

Add the radishes and cook until they are lightly browned on all cut sides (about 12-15 minutes depending on the size of the radishes).

Put the radishes in a small serving bowl and sprinkle with salt and pepper. Top with dill, if using. Serve immediately.

Serves 2.

*Victoria Wessler*