

## **Roasted Radishes with Radish Greens**

From [Food & Wine](#)

3 bunches small radishes with greens attached  
2 T. extra virgin olive oil  
salt and pepper  
2 T. butter  
2 T. fresh lemon juice

Preheat the oven to 500°. Trim the radishes and wash the greens; pat dry.

In a large ovenproof skillet, heat the oil. Add the radishes, season with salt and pepper and cook over high heat, stirring occasionally, until lightly browned in spots, about 2 minutes. Transfer the skillet to the oven and roast the radishes for 15 minutes, until crisp-tender.

Return the skillet to the burner and stir in the butter to coat the radishes. Add the radish greens and cook over moderate heat until they are wilted, about 2 minutes. Add the lemon juice and season with salt. Serve the radishes right away.

## **Quick Pickled Radishes**

From [Martha Stewart](#)

$\frac{2}{3}$  c. red wine vinegar  
 $\frac{1}{2}$  c. sugar  
2 t. coarse salt  
15 medium-size red radishes, ends trimmed, thinly sliced

In a medium bowl, stir together vinegar, sugar, and 2 teaspoons coarse salt. Add radishes, and stir to combine. Let stand 30 minutes before serving. Pickled radishes are best used within a few hours but can be kept refrigerated for up to 1 day.