

VEGETABLE OF THE WEEK

# RADISHES

**Radishes come in all kinds of colors: red, white, black, purple, and pink!**

**To store: Remove radish leaves if they are still attached. Store the unwashed greens in a loosely wrapped plastic bag in the crisper bin of your refrigerator and use ASAP. Store radish roots dry and unwashed in a plastic bag in the refrigerator for 1 week.**

**Handling: Scrub radishes well to remove dirt. Trim off the stem and rootlets. Slice, chop or mince the roots or leave them whole.**

**To use: Eat radishes raw with a sprinkle of salt, or with room-temperature butter. Grate radishes into slaws and salads. Try small young radish leaves in salads or scrambled eggs; they are perfectly edible and have a terrific earthy taste like watercress. Blanch whole radishes in boiling, salt water for 5-10 minutes, or steam them until just tender, 8-12 minutes. Top with butter, salt, and pepper or with a vinaigrette. They're also great grilled.**

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