Did you know? All fruits and vegetables can be purchased with SNAP Benefits
Find out more at: www.urbanharvest.org/famers-markets/SNAP
CHEF DOM’S RADISHES

INGREDIENTS

1 bunch baby radishes
Olive oil
Salt and pepper to taste
Half stick of butter, room temperature
1 tablespoon milk or water

INSTRUCTIONS

1. Wash the radishes and their greens thoroughly. Keep whole.
2. Toss radishes in olive oil (enough to lightly coat everything) and the salt and pepper.
3. Mix softened butter with milk. Substitute margarine or vegan butter for the butter in recipe.
4. Add minced garlic, spices or dried herbs as you like. Whip by hand with a fork or hand mixer. Enjoy by dipping radishes in the whipped butter.
* A rich, crunchy snack or appetizer!