Braised Radishes with Raspberry Vinegar

- 1 pound radishes, rinsed and drained
- 2 1/2 tablespoons sugar
- 1/3 cup raspberry vinegar
- 1 tablespoon unsalted butter
- 1/2 teaspoon salt
- 1/2 cup water
- 1/2 teaspoon black pepper
- 1 tablespoon fresh chives, chopped

1. In a skillet or saucepan just large enough to hold the radishes in one layer, combine the sugar, vinegar, butter, salt, water and the larger radishes. Bring liquid to a boil, covered. Add the smaller radishes. Simmer, covered, for 10 minutes.

2. Remove lid and simmer for 5 to 10 minutes more, or until radishes are just tender. Transfer radishes with slotted spoon to bowl and keep warm, covered.

3. Boil liquid in pan until it is reduced to about 1/4 cup, or is slightly thickened and the consistency of a glaze. Add radishes and pepper. Swirl pan to coat radishes thoroughly.

4. Sprinkle with chives and serve.

Serves 4.

**Nutrition Facts**
Serving Size: about 1/4 of recipes
Servings per recipe: 4

<table>
<thead>
<tr>
<th>Amount Per Serving</th>
<th>Calories from fat 27</th>
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</thead>
<tbody>
<tr>
<td>Calories 80</td>
<td>% Daily Value</td>
</tr>
<tr>
<td>Total Fat 3g</td>
<td>5%</td>
</tr>
<tr>
<td>Saturated fat 2g</td>
<td>9%</td>
</tr>
<tr>
<td>Cholesterol 8mg</td>
<td>3%</td>
</tr>
<tr>
<td>Sodium 293mg</td>
<td>12%</td>
</tr>
<tr>
<td>Carbohydrate 13g</td>
<td>4%</td>
</tr>
<tr>
<td>Dietary Fiber 2g</td>
<td>7%</td>
</tr>
<tr>
<td>Protein 1g</td>
<td>1%</td>
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Vitamin A: 3%    Vitamin C: 39%    Folacin: 7%
Calcium: 3%      Iron: 2%        Potassium: 8%

**Source:** Modified from: http://www.geocities.com

**Provided by:**

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