

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

Source: Modified from: <http://www.geocities.com>

Provided by:

Barbara Brown
Food Specialist
OSU Cooperative Extension Service

Stillwater, Oklahoma 74078-6141
bbrown@okstate.edu