



Radishes

STORAGE

3-5 days in fridge with tops on.
Roots 7-10 days with greens removed.
Greens 7-10 days removed from roots.
3-5 days, chopped, in sealed container.

RADISH TOPS

Similar in flavor to a baby turnip green, radish greens definitely make the Top Ten Bitter Greens Of All Time list. Wash, finely chop, and saute/stir-fry 2-3 minutes.
Add to stir-fry, or add cooked greens to an omelet.



RADISH

Raw Radish is delicious on its own, served with salt, on a pickle or cheese plate, and are perfect for topping with cream cheese on toast or for making a beautiful red topping for salad.

SAUTE ~ STEAM ~ STIR FRY ~ ROAST ~ GRILL
Finely chop and saute, steam, stir-fry 3-5 minutes.
Chop in half lengthwise to roast or grill.

LITTLE EXTRA

Cooked radishes can be stored in the freezer to add to a soup.

FERMENTING

A bundle of radishes wouldn't be much to ferment on its own, but if you are making a jar of fermented vegetables, thinly-sliced radishes give a beautiful color and crunch.

It's also fun to ferment or make fridge pickles of a whole case of radishes.

FUN FACT

Red radishes and D'avingnon "French Breakfast" radishes look very different, but taste pretty much exactly the same.

CROP AVAILABILITY

May/June and September

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