



Winsted Farmers Market
www.winstedfarmersmarket.org

Baked Radishes

From Farm Fresh Recipes by Janet Majure

We're excited that you have chosen to shop at the Winsted Farmers Market this week! To help you make the most of everything our farmers have to offer we've collected some recipes featuring seasonal food.

Stop by our booth and let us know what you think! Visit our Facebook page to share recipes of your own, or email recipes@winstedfarmersmarket.org to have them included in these flyers.

Makes 4 servings

Ingredients:

1/2 pound radishes, trimmed and halved*

1 Tbsp honey

1 Tbsp butter

1 tsp cinnamon

*Save your radish greens! You can sauté them, use them in salads, or make radish pesto (recipe on the other side of this sheet).

Pre-heat oven to 350°.

Steam radishes for 5 minutes. Drain and arrange in a shallow baking dish.

In a small saucepan, combine honey, butter, and cinnamon. Warm and stir until butter is melted. Pour honey mixture over radishes.

Bake uncovered at 350° until tender, about 30 minutes.