

## **Grilled Radishes.**

A bunch of radishes, sliced

1 garlic clove, minced

2 t butter cut into small pieces

ice cube

salt and pepper to taste

1. Preheat the grill for high heat.
2. Place the radishes, garlic, butter, and ice cube on a double layer of aluminum foil large enough to wrap contents. Season with salt and pepper. Tightly seal foil around contents.
3. Place foil packet on the grill, and cook 20 minutes, or until radishes are tender.

## **Radish Top Soup**

Ingredients:

2 tablespoons butter

1 large onion, diced

2 medium potatoes, sliced

4 cups raw radish greens

4 cups chicken broth

1/3 cup heavy cream

5 radishes, sliced

Directions:

1. Melt butter in a large saucepan over medium heat. Stir in the onion, and saute until tender. Mix in the potatoes and radish greens, coating them with the butter. Pour in chicken broth. Bring the mixture to a boil. Reduce heat, and simmer 30 minutes.

2. Allow the soup mixture to cool slightly, and transfer to a blender. Blend until smooth.

3. Return the mixture to the saucepan. Mix in the heavy cream. Cook and stir until well blended. Serve with radish slices.