

Roasted Radishes with Soy Sauce and Toasted Sesame Seed

(Makes 3-4 servings, recipe only slightly adapted from Vegetables Every Day by Jack Bishop.)

20 medium radishes, trimmed and cut into fourths (use all red, or a mixture of red and white)
1 1/2 T roasted peanut oil
1-2 T soy sauce (I used about 1 1/2 T)
2 green onions (scallions) sliced thin
1 T sesame seeds, toasted in a dry pan

Preheat oven to 425 F. Wash radishes, trim ends, peel if needed, and cut into same size pieces. I cut the white icicle radishes into diagonal pieces, and the red ones into half or fourths, depending on how big they were. Cut green onions into thin slices.

Toss radishes with peanut oil, then roast about 20 minutes, stirring one or two times. When radishes are tender and starting to brown, remove from oven, toss with soy sauce to coat and mix in green onion slices. Put back in oven and roast about 5 minutes more.

During final five minutes roasting time, put the sesame seed in a dry pan and toast over hot stove for about 2 minutes, or until starting to brown. Remove radishes from oven, place in serving bowl and sprinkle with toasted sesame seeds. Serve hot.