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White Bean & Fresh Radish Salad

Adapted from Epicurious.com

Ingredients

2 anchovy fillets packed in oil, drained
3/4 cup extra-virgin olive oil
2 tablespoons drained capers
2 1/2 cups (packed) fresh flat-leaf parsley leaves, divided
1/4 cup (or more) white wine vinegar
Kosher salt, freshly ground pepper
1 bunch radishes, trimmed, cut into thin wedges
2 scallions, thinly sliced
3 15-ounce cans cannellini (white kidney) beans, rinsed
3/4 cup oil-cured black olives, pitted, quartered

Preparation

Blend anchovies, oil, capers, and 1 cup parsley in a blender until a coarse purée forms. Transfer to a large bowl, mix in 1/4 cup vinegar, and season with salt, pepper, and more vinegar, if desired.
Add radishes, scallions, beans, olives, and remaining 1 1/2 cups parsley to bowl and toss to combine.

DO AHEAD: *Salad can be made 4 hours ahead. Cover and chill.*

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Sauteed Radishes & Radish Greens

Adapted from Epicurious.com

1 tablespoons unsalted butter

1/2 tablespoon olive oil

1 bunches radishes (3/4 lb total), halved lengthwise, then sliced crosswise
1/4 inch thick

1/2 teaspoon salt

1/4 teaspoon black pepper

1/4 cup water

1 bunches radish greens (5 oz total), coarse stems discarded, washed well, and
cut into 2-inch lengths

Preparation

Heat butter with oil in a 12-inch heavy skillet over moderately high heat until foam subsides, then sauté radishes with salt and pepper, stirring occasionally, 6 minutes.

Add water and cook, covered, until crisp-tender, about 2 minutes, then cook, uncovered, stirring occasionally, until liquid is evaporated, 1 to 4 minutes. Add greens and sauté, stirring, until wilted, about 1 minute.

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Radish Yogurt Dip with Pita Wedges

Adapted from yummly.com

Ingredients:

3-4 pitas
1 cup greek yogurt (plain 2%)
4 tsps minced garlic
2 tsp red wine vinegar
1/2 tsp black pepper
1/2 cup radish, sliced in rounds then quartered

Preparation:

Cut pitas into 6 wedges each. Combine yogurt, minced garlic, red wine vinegar, and black pepper in a small bowl. Stir in radish. Serve with pita wedges.

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Fresh Cranberry & Radish Compote

Adapted from princetoneats.org

Ingredients:

1 cup white onion, minced
1 bunch radishes
1 teaspoon coriander seeds, toasted & ground
2 cups fresh cranberries
6 oz red wine vinegar
1 cup sugar
Water, as needed
Chopped mint, to taste
Kosher salt to taste

Preparation:

Saute the minced onions over medium-high heat until soft and lightly browned, season with salt and pepper, taste and correct seasoning.

Wash and cut the radishes into pieces about the same size as the cranberries.

When the onions are tender, add the ground coriander seed. Let toast for about 30 seconds, until fragrant. Add the cut radishes and continue cooking until the radishes soften, 12-15 minutes.

Add the cranberries and continue to cook. After a few minutes the cranberries will pop and soften.

Add the red wine vinegar and sugar, and continue cooking. Let the mixture simmer until the radishes are fully tender with no crunch, 5-10 minutes. Monitor your pot closely, stirring and adjusting the heat as needed because the sugar tends to caramelize easily.

Let cool, and then garnish with fresh mint.

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Fresh Radish Tea Sandwiches

Adapted from epicurious.org

Ingredients:

1/4 cup unsalted butter, room temperature
18 thin diagonal slices baguette
Fleur de sel (fine French sea salt)
1 small bunch watercress, trimmed
4 watermelon radishes or other large radishes, very thinly sliced
Edible flowers or radish sprouts

Preparation

Spread some butter generously over bread slices. Sprinkle with fleur de sel. Top each bread slice with 2 watercress sprigs. Spread 1 side of each radish slice with butter. Place 2 radish slices atop watercress, buttered side down, overlapping slightly if necessary to fit. Top with flowers or sprouts, if desired. (Can be made 1 hour ahead. Cover; let stand at room temperature.)

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Chicken Tostadas with Radish Slaw

Adapted from Epicurious.com

Ingredients

for the chicken

fresh orange juice, 2/3 cup (5 fl oz/150 ml)
fresh lime juice, 3 tbsp
achiote paste, 3 tbsp
yellow onion, 1 small, chopped
garlic, 2 cloves, chopped
dried oregano, 1/2 tsp
boneless, skinless chicken thighs, 2 lb (1 kg)
kosher salt and freshly ground pepper

for the radish slaw

radishes, 2 1/2 cups (about 18) trimmed, halved, and thinly sliced
green onions, 2, thinly sliced
fresh cilantro, 1/3 cup (1/2 oz/15 g) chopped
fresh lime juice, 1 tbsp
corn oil, for frying
corn tortillas, 12, each 4 inches (10 cm) in diameter
cotija cheese, 3 oz (90 g), crumbled
avocados, 2 large, halved, pitted, peeled, and sliced

Preparation

To prepare the chicken, in a heavy Dutch oven, stir together the orange juice, lime juice, and achiote paste until the achiote paste is smooth. Add the onion, garlic, and oregano and mix well. Add the chicken thighs and turn to coat evenly. Sprinkle the chicken with salt.

Cover, place over medium heat, bring to a simmer, then reduce the heat to low and cook, stirring occasionally, until the sauce has thickened and the chicken is opaque throughout when pierced with a knife tip, about 40 minutes. Uncover and continue to simmer until the sauce is very thick and the chicken begins to fall apart and catch on the bottom of the pan, about 10 minutes.

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Remove from the heat and let cool slightly, then shred the chicken. Season with salt and pepper.

To make the radish slaw, in a small bowl, combine the radishes, green onions, cilantro, and lime juice and toss to mix. Season with salt.

Pour oil to a depth of 1 inch (2.5 cm) into a deep, heavy frying pan and warm over medium-high heat until almost smoking. One at a time, add the tortillas and cook, turning once with tongs, until crisp and golden, 1-2 minutes. As each tortilla is ready, transfer it to paper towels to drain, then sprinkle lightly with salt.

Arrange 2 tortillas side by side on each individual plate. Top the tortillas with the chicken, dividing it equally, and then spoon the radish slaw evenly over the chicken. Top the tostadas evenly with the cheese and the avocado slices and serve.