

GLAZED RADISHES

(Food Network)

radishes

butter

salt

sugar

Place radishes in a saute pan and add water until it comes a third of the way up the vegetables. Add a slab of butter (I used 2 Tbsp.) and a hearty pinch of salt and sugar. Bring to a boil, then simmer over medium-high heat until most of the liquid evaporates; toss radishes in the buttery glaze.

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