

RADISHES WITH BUTTER AND SALT

(adapted from the Barefoot in Paris)

2 bunches of radishes, tops intact
sea salt
good salted butter or herbed butter
1 French baguette, sliced diagonally, and lightly toasted

Herb Butter:

4 oz. (1 stick) butter, room temperature
1 1/2 tsp. minced green onions
1 1/2 tsp. minced fresh dill
1 1/2 tsp. minced fresh parsley
1/2 tsp. freshly squeezed lemon juice (or, try 1 tsp. lemon zest)
1/2 tsp. kosher salt
freshly ground black pepper

Combine the herb butter ingredients in the bowl of an electric mixer fitted with the paddle attachment on low speed until combined. Do not whip.

Thinly slice the radishes. Spread the herb butter on the toasted and cooled bread. Arrange the radishes on top of the buttered bread. Sprinkle with plenty of salt.

Serves 6-8.

www.thecooksnextdoor.com