



Radish Butter



INGREDIENTS

3 ounces radishes, trimmed
2 tablespoons butter
1/8 teaspoon salt
1/2 teaspoon chives, sliced thin
Horseradish, optional
Maldon salt, optional

DIRECTIONS

Quarter the radishes and place in a small food processor. Pulse until finely chopped, about 10 pulses, scraping the sides as needed. Layer three paper towels on a plate and spread the radishes evenly over the paper towel. Place another three layers over the top, pressing to absorb the moisture. Let sit for 10 minutes. In a small bowl add the butter, salt and radishes, mixing well until combined. For an extra kick add 1/2 to 1 teaspoon of horseradish. Season with salt to taste. Garnish with chives and flakey Maldon salt.

Serve with crusty bread, crackers, or a crudite platter

