

RADISHES

The background of the entire image is a dark, textured surface. On the right side, there are three radish sandwiches. Each sandwich is made with a slice of dark, crusty bread. The toppings include a layer of white cheese, a slice of cucumber, a slice of radish, and a sprig of dill. The radishes are sliced lengthwise, showing their white interior and red skin. The cucumbers are sliced into rounds. The dill is fresh and green. The sandwiches are arranged diagonally from the top right towards the bottom right.

How to store:

Trim the greens and store roots in the crisper drawer of the fridge for up to 1 week.

How to prepare:

Radishes can be eaten raw, sauteed, pickled, or roasted. Greens can be sauteed or used for pesto.

Use it up:

Make a radish sandwich, slaw, or add to a grain salad.

Find in your spring and fall CSA share!