

Butter-Stewed Radishes  
[Winter Vegetables for Spring Holidays](#)  
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Yield: 6 servings  
Time: 30 minutes

## INGREDIENTS

1 ½ pounds red radishes, about 3 bunches  
Salt and pepper  
6 tablespoons butter (¾ stick)  
3 tablespoons dill or parsley, freshly chopped

## PREPARATION

1. Trim the tops from the radishes, leaving ¼ inch of green stem. Cut off the roots at the base of each radish, then cut radish in half from top to bottom. Soak radishes in a large bowl of lukewarm water, agitating them to loosen any clinging sand. Drain and rinse, then soak them in cold water. Soak and rinse a third time if necessary.
2. Put radishes in a wide skillet and season well with salt and pepper. Add butter and 1 cup of water and bring to a boil over high heat. Cover and reduce heat to a brisk simmer. Cook radishes until tender when pierced but no further, about 5 minutes.
3. Remove lid, raise heat and boil to evaporate most of the liquid. Serve in the buttery juices with sprinkling of dill.