

MAPLE BAKED RADISHES

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Ingredients

- 1 bunch **radishes**, scrubbed, topped and tailed
- 2-3 Tbsp **unsalted butter**, at room temperature
(If using salted butter, omit the extra salt)
- 1-2 Tbsp real **maple syrup**
- ½-1 tsp **salt**
- 1-2 tsp **cinnamon**, ground *(optional)*
- ½-1 Tbsp fresh **ginger root**, grated *(optional)*

Instructions

- 1.** Preheat the oven to 375°F.
- 2.** In a small baking dish, coat the radishes in the softened butter, then pour the maple syrup over them. Sprinkle on a dusting of salt, cinnamon and ginger, if using. Adjust the quantities of cinnamon and ginger to your liking.
- 3.** Bake for about 30 minutes, or until a knife or fork can be easily inserted into a radish.

NOTE Roasting tones down the heat of the mustard oil in raw radishes, and real maple syrup amps up their sweetness.