

# Glazed Radishes

*Beth Knorr*

- 1 pound of radishes, trimmed of greens
- 1 tablespoon unsalted butter
- 1 teaspoon sugar
- 1/2 teaspoon salt
- 2 tablespoons minced fresh parsley

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**Countryside Farmers' Markets**

## **Makes 4 servings**

Cook radishes in the butter, sugar and salt over medium-low heat for 1 minute. Add 1/2 cup water, cover and simmer for 10-15 minutes or until radishes are tender. Remove cover and boil until liquid evaporates, shaking the pan occasionally so radishes brown in spots and are coated with glaze.

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