

ROASTED RADISH w/ HONEY CIDER VINEGAR

INGREDIENTS

2 pounds assorted Radish,
scrubbed and washed

2 teaspoons Blended Oil

½ teaspoon Salt

1 teaspoon Herbs
d'Provence, or other herb
blend

Martin Pouret Honey
Cider Vinegar

DIRECTIONS

Trim both ends of each Radish and then slice into ½ inch thick rounds, or if Radishes are small, leave whole.

Toss with Oil, Salt and Herbs, transfer to a greased baking sheet and roast for 25 – 30 minutes.

Arrange on a platter and splash with Vinegar to serve.