10 Tips for Using and Storing Radishes

✓ Cut the stems and leaves off of fresh radishes, to slow moisture loss and keep them fresh longer. Store the radishes in the refrigerator.
✓ You can eat the radish greens, rinse well and cook as you would other hearty greens.
✓ Enjoy radishes rinsed and sliced in a green salad.
✓ Quick pickle sliced radishes in a vinegar and sugar mixture, in just 30 minutes they will have a sweet tangy pickled flavor.
✓ Make a radish butter spread, by adding grated radishes to butter.
✓ Roast radishes, they will be sweeter and softer.
✓ Add grated radishes to coleslaw for a fabulous flavor.
✓ Try a new variety of radish, they not only look different, but taste different as well.
✓ Add chopped radishes to fresh salsa for spice and crunch.
✓ Dip radishes in a soft cheese seasoned with fresh herbs.