



## A Recipe For You

### Radishes Simmered with Thyme

#### Ingredients:

- 1 cup water
- 1 tablespoon chicken broth
- 1 clove garlic, minced
- 1 tablespoon minced green onion
- 1 tablespoon fresh thyme leaves
- salt and pepper to taste
- 20 radishes, trimmed
- 1 pinch white sugar

#### Directions:

Pour the water into a small saucepan along with the chicken broth, garlic, onion, and thyme. Bring to a boil over high heat, then season to taste with salt and pepper. Add the radishes, cover, reduce heat to medium-low, and simmer until the radishes are just tender, 6 to 8 minutes. Remove the radishes to a serving dish and keep warm. Bring the liquid to a boil over high heat, and add a pinch of sugar. Boil until the liquid has reduced by half, then pour over the hot radishes.



1870 Quaker Way | 1145 Pyle Center | Wilmington, OH 45177 | [www.growfoodgrowshope.com](http://www.growfoodgrowshope.com)



## A Recipe For You

### Radishes Simmered with Thyme

#### Ingredients:

- 1 cup water
- 1 tablespoon chicken broth
- 1 clove garlic, minced
- 1 tablespoon minced green onion
- 1 tablespoon fresh thyme leaves
- salt and pepper to taste
- 20 radishes, trimmed
- 1 pinch white sugar

#### Directions:

Pour the water into a small saucepan along with the chicken broth, garlic, onion, and thyme. Bring to a boil over high heat, then season to taste with salt and pepper. Add the radishes, cover, reduce heat to medium-low, and simmer until the radishes are just tender, 6 to 8 minutes. Remove the radishes to a serving dish and keep warm. Bring the liquid to a boil over high heat, and add a pinch of sugar. Boil until the liquid has reduced by half, then pour over the hot radishes.



1870 Quaker Way | 1145 Pyle Center | Wilmington, OH 45177 | [www.growfoodgrowshope.com](http://www.growfoodgrowshope.com)



## A Recipe For You

### Radishes Simmered with Thyme

#### Ingredients:

- 1 cup water
- 1 tablespoon chicken broth
- 1 clove garlic, minced
- 1 tablespoon minced green onion
- 1 tablespoon fresh thyme leaves
- salt and pepper to taste
- 20 radishes, trimmed
- 1 pinch white sugar

#### Directions:

Pour the water into a small saucepan along with the chicken broth, garlic, onion, and thyme. Bring to a boil over high heat, then season to taste with salt and pepper. Add the radishes, cover, reduce heat to medium-low, and simmer until the radishes are just tender, 6 to 8 minutes. Remove the radishes to a serving dish and keep warm. Bring the liquid to a boil over high heat, and add a pinch of sugar. Boil until the liquid has reduced by half, then pour over the hot radishes.



1870 Quaker Way | 1145 Pyle Center | Wilmington, OH 45177 | [www.growfoodgrowshope.com](http://www.growfoodgrowshope.com)



## A Recipe For You

### Radishes Simmered with Thyme

#### Ingredients:

- 1 cup water
- 1 tablespoon chicken broth
- 1 clove garlic, minced
- 1 tablespoon minced green onion
- 1 tablespoon fresh thyme leaves
- salt and pepper to taste
- 20 radishes, trimmed
- 1 pinch white sugar

#### Directions:

Pour the water into a small saucepan along with the chicken broth, garlic, onion, and thyme. Bring to a boil over high heat, then season to taste with salt and pepper. Add the radishes, cover, reduce heat to medium-low, and simmer until the radishes are just tender, 6 to 8 minutes. Remove the radishes to a serving dish and keep warm. Bring the liquid to a boil over high heat, and add a pinch of sugar. Boil until the liquid has reduced by half, then pour over the hot radishes.



1870 Quaker Way | 1145 Pyle Center | Wilmington, OH 45177 | [www.growfoodgrowshope.com](http://www.growfoodgrowshope.com)