



In the Kitchen

with Barb Agee!

May 2013

Ravishing Radishes and Perfect Peas



Now is the time for cooking with spring's sweetest vegetables: radishes and snow peas. Radish's sweet and peppery flavor shines when roasted, pickled, braised or shredded. Crunchy, colorful snap peas are delicious raw, roasted, grilled or sautéed.

Triple Radish Yum

3 large watermelon radishes, about 2½ to 3-inches in diameter—or use about 1 pound cherry belles, a spring radish
One about 1¼ pounds daikon radish
2 tablespoons extra virgin olive oil, divided
1 teaspoon kosher salt
½ teaspoon freshly ground black pepper
Chèvre Horseradish Dressing (*see recipe below*)

Preheat oven to 425°F, with one rack in the lower third of the oven and a second rack in the upper third of the oven. Cover a rimmed baking sheet with aluminum foil. Set aside.

Remove ends from the watermelon radishes. Cut in half lengthwise, then cut into ½ inch slices. Cut each half-moon into thirds. Place radish pieces into a bowl. Peel daikon; cut in half lengthwise, then cut into ½-inch slices. Cut each half-moon into pieces maintaining fairly even size with watermelon radishes. Place radishes into a separate bowl.

Drizzle 1 tablespoon of olive oil over each type of radish; toss to coat evenly. Distribute the daikon radish pieces in an even layer on the baking sheet. Bake for 10 minutes on lower shelf. Remove and add the watermelon radish pieces to baking sheet. Return to oven on lower rack for 5 more minutes. Move the baking sheet to upper rack for 10 minutes. Radishes should have some browning yet retain some firmness when they are done.

Once radishes have finished roasting, transfer to bowl with Chèvre Horseradish Dressing (*see recipe below*). Toss to coat. Transfer to serving bowl and grind some fresh pepper over top. Serve hot or at room temperature.
6 to 8 side servings

Chèvre Horseradish Dressing

2 packed tablespoons horseradish, freshly grated
Zest from ½ of a lemon
2 teaspoons fresh lemon juice
1 tablespoon honey
1 tablespoon chèvre
1 tablespoon extra virgin olive oil
Salt and freshly ground pepper to taste

While radishes are roasting, in a bowl thoroughly combine 1 tablespoon of grated horseradish, lemon zest, lemon juice, honey and chèvre. Taste and add more horseradish if the horseradish flavor is not strong enough. Salt and pepper to taste.



Radish-Apple Salad

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| 1 tart apple, cored and chopped | 1 clove garlic, minced |
| 1 bunch radishes, chopped | 2 tablespoons fresh orange juice |
| ¼ cup red onion, finely chopped | 2 tablespoons fresh lime juice |
| 1 teaspoon jalapeno pepper, minced | 2 tablespoons olive oil |
| ½ teaspoon finely grated ginger | ¼ cup fresh cilantro leaves |
| 1 teaspoon sugar | |

Place chopped apples, radishes and red onion in a medium bowl. In a separate bowl combine jalapeno pepper, ginger, sugar, garlic, orange juice and lime juice. Whisk in olive oil. Pour dressing over apples and radishes. Refrigerate for one hour. Toss again to coat radishes and apples with dressing. Toss in cilantro leaves. Serve cold or at room temperature. Salad is good with grilled chicken or shrimp.

Snow Pea Salad with Sesame Dressing

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| 1 pound snow peas, trimmed and blanch | 1 teaspoon sugar |
| 3 tablespoons vegetable or grapeseed oil | ½ teaspoon hot Chinese mustard |
| 1 tablespoon soy sauce | ¼ cup thinly sliced green onions |
| 1 tablespoon rice vinegar | ½ red sweet pepper |
| 1 teaspoon sesame oil | 2 tablespoon sesame seeds, toasted, divided |
| 1 teaspoon grated fresh ginger | |

Slice pea pods on the diagonal into ¼-inch wide strips. Slice red pepper into thin slices; then cut each slice into 4 pieces.

In a large bowl, whisk vegetable oil, soy sauce, rice vinegar, sesame oil, ginger, sugar and mustard until well combined. Add pea pods, sweet pepper pieces, sliced green onions and 1 tablespoon sesame seeds. Mix to coat. Cover and chill until cold, at least 1 hour.

Serve: Mound salad on a chilled platter and sprinkle with remaining sesame seeds. *Serves 6*

Pea Pod Soup with Lemon Crème Fraîche

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| 2 pounds sugar snap peas or snow peas | ½ cup basmati rice |
| 2 tablespoons butter | 1 cup crème fraîche, divided |
| 1 cup chopped shallots | 1 teaspoon grated lemon peel |
| 2 cloves garlic, minced | 2 teaspoons lemon juice |
| 1 cup dry white wine | Salt and pepper to taste |
| 1 quart chicken broth | ½ cup thinly sliced pea pods, divided |

Rinse peas and remove "string". In a 5 quart pan over medium heat, melt butter. When it is foamy, add shallots and garlic and stir until limp, about 3 minutes. Add wine, increase heat, and boil until half of the liquid has evaporated. Add rice and chicken broth, and 3 cups of water; lower heat, cover and simmer for 20 minutes. Add pea pods to rice and cook 5 minutes more.

Working in batches, transfer rice-pea pod mixture to a blender; whirl until nearly smooth. Pour soup back into the 5 quart pan. In a small bowl, stir together crème fraîche, lemon peel and lemon juice. Stir in half of the lemon crème fraîche; add salt and pepper to taste. Set over medium heat, stirring until soup is hot but not boiling.

Ladle soup into bowls and top each with lemon crème fraîche and the thinly sliced pea pods.

Makes 6 servings

