



## **FARMSTAND FRENCH BREAKFAST RADISHES with GREEN GARLIC**

This is a classic French dish, however there isn't a recipe to be found anywhere. We have given you the directions that one of foodie friends used when making this classic dish.

2 bunches French radishes \*  
1 bunch green garlic \*  
1 ½ sticks butter, divided \*  
French baguette, cut into ½ inch slices \*

Thinly slice the radishes, but not paper thin. Thinly slice the green garlic, using a little of the green part.

In a heavy bottomed pan, brown ½ stick butter. Toss in the garlic. Add salt and pepper to taste. Swirl the pan with the garlic, slightly off the heat, until the garlic is crispy, making sure not to burn the garlic. Remove from the heat.

Spread butter onto baguette slices. Spoon some of the browned butter and garlic onto each slice. Then, layer the radishes in a single layer, overlapping slightly.

\*Items available at the Chicago Downtown Farmstand

