

Carrboro Farmers' Market

Locally Grown  Nationally Known

April 3, 2004

Recipe of the Week  featuring Radishes

from **Sheri Castle** of **Creative Cooking with Sheri Castle**

Radishes with Chive Butter

3/4 stick (6 tablespoons) unsalted butter, softened to room temperature

2 tablespoons cream cheese, softened

1 tablespoon minced fresh chives

1 teaspoon fresh lemon zest

Salt and pepper to taste

Tabasco to taste

18-36 fresh radishes, cut in half if large, left whole if small

Mix together the butter, cream cheese, chives, lemon zest, salt and pepper in a small bowl. Arrange the radishes around the chive butter.

Makes 36 hors d'oeuvres.

You can also spread the butter on thin slices of pumpernickel and make open-face sandwiches.

(over)

Chapel Hill Carrboro Farmers' Markets

Carrboro Farmers' Market  Saturdays  March 20 – December 19

Carrboro Farmers' Market  Wednesdays  April 14 – October 20

Southern Village Farmers' Market  Thursdays  May 6 – Late September

**Don't be afraid to experiment!
Create your own recipe using this helpful list ~**

From **Culinary Artistry** by **Andrew Dornenburg & Karen Page**

Radishes are complemented by

chives
lemon
oranges
parsley
salt

vinegar, especially rice wine and sherry

Next Week at the Market

Saturday, April 10th

Cooking Demonstration

with

Dorette Snover

of

C'est si Bon! A Chapel Hill Cooking School

Tuscan Prima Verde

demonstration begins at 8:30

**Master Gardeners will be at the Market
to answer your gardening
and landscaping questions**

www.carrborofarmersmarket.com