

radish & herb butter

This recipe takes the traditional French snack of radishes with butter and salt and turns it into a spread that's perfect for serving at spring gatherings. You can use a mix of herbs. We liked dill with a little parsley.

- 1 stick butter
- ½ C shredded or coarsely chopped radish
- ¼ C fresh chopped herbs

Let butter soften but not melt. Finely chop whatever herbs you are using.

Using a food processor or the large holes on a cheese grater, chop or grate the radish into coarse pieces. Place in a cloth or cheesecloth and squeeze out as much liquid as you can.

Place softened butter in a bowl. Add your radish and herbs and mix. You can use your hands (pretty messy!) a spatula, or even a potato masher.

Place in a bowl or shape into a log for serving. Serve with bread or crackers. Flavors will develop if you let it sit for about an hour. Good for two days in the refrigerator.