

RADISH, BUTTER AND SALT TARTINE

This simple toast is a wonderful way to celebrate and feature radishes from your garden or the market. I love using French Breakfast Radishes but any will do. The butter and salt mellow out the bite of the radish and the result is a perfectly balanced breakfast, lunch, or snack.

Ingredients.

slices of bread
radishes, trimmed and thinly sliced or julienned
unsalted butter
Maldon salt

Directions.

Preheat your broiler. Smear a little butter on one side of the slices of bread, place them on a baking sheet, and pop them under the broiler for a few minutes, until they are golden brown.

Remove them from the oven and allow them to cool a little bit so the next spread of butter doesn't melt completely. Smear a bit more butter on the cooled toasts, followed by a layer of radishes, and a sprinkle of salt.

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