

Simple Braised Radishes

Recipe By Rivki Locker



Cooking and Prep:  25
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Serves:  4

Contains:   

Preference: Parve

Difficulty: Easy

Occasion: Shabbat

Diet: Low Carb, Vegan,
Vegetarian, Pescetarian

Source: Whisk by Ami

Magazine

Ingredients (7)

Main ingredients

- 1 tablespoon canola oil
- 2 scallions, white and light green parts, sliced thin
- 1/4 teaspoon grated ginger
- 1 12-oz bag of radishes, trimmed and rinsed

- 2 tablespoons sake wine
 - 1 tablespoon **Gefen Soy Sauce**
 - 2 tablespoon water
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Start Cooking

For the Radishes

1. Heat the oil in a large cast iron frying pan. Add the scallions and ginger and saute for a few minutes, stirring frequently, till soft.
2. Add the radishes, wine, soy sauce, and water. Cover, bring to a boil, and then lower the heat.
3. Cook for about 20 minutes (time will vary based on the size of your radishes), stirring from time to time to distribute the flavors. When the radishes are cooked to your liking, uncover the pan and cook for another few minutes so the juices get more concentrated.
4. Serve warm or at room temperature.

Variation:

You can substitute sherry or white wine for the sake wine.