**Blender Ranch Dressing**

This is an easy and delicious homemade ranch dressing recipe that is perfect to use as a dipping sauce for raw radish slices.

**Makes approximately 2 cups of dressing**

**INGREDIENTS:**
- 3/4 cup mayonnaise
- 3/4 cup sour cream
- 1/2 cup buttermilk
- 1 tbsp olive oil
- 1 tbsp minced fresh parsley
- 1 tbsp minced fresh chives
- 1 small garlic clove (or half of 1 large clove)
- 1/2 tsp dried dill
- 1 tsp apple cider vinegar
- 1/2 tsp salt
- 1/4 tsp black pepper

**DIRECTIONS:**
1.) Add all ingredients to a blender.
2.) Puree for about 10 seconds to combine.
3.) Check the consistency and add additional buttermilk a couple tablespoons at a time if you desire a thinner dressing.

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**Sautéed Radishes**

This is a very simple and delicious way to prepare radishes. Sautéing makes the radishes slightly less spicy, and so more palatable to young mouths.

**INGREDIENTS:**
- 3 cups radishes, washed & cut in half or quarters
- 1 tbsp butter or olive oil
- salt & pepper to taste

**DIRECTIONS:**
1.) Heat butter or oil in a skillet over medium-high heat.
2.) Add the radishes and sauté for 3-4 minutes, or until radishes are lightly browned and tender.
3.) Season with S&P. Continue cooking, stirring occasionally, for another minute or two.
4.) Remove pan from heat & serve.

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**Sautéed Radish Greens**

The leaves of radishes are edible, too! Sautéing them is an easy way to prepare them to give students a quick taste.

**INGREDIENTS:**
- 1 bunch radish greens, rinsed & chopped
- 1 tbsp olive oil
- 1 clove garlic, minced
- Salt & pepper to taste
- Parmesan cheese

**DIRECTIONS:**
1.) Heat the oil with the minced garlic over medium heat until you start to smell the garlic.
2.) Add radish greens to the pan & cook, stirring periodically, until they wilt (about 2 min).
3.) Season with salt and pepper. Garnish with parmesan cheese and serve.

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**Radish Sandwiches**

The creaminess of the butter combines very well with the crunchiness of the radishes in this sandwich. Students can even make their own butter!

**INGREDIENTS:**
- 1 loaf of bread (1 slice/sandwich) (French bread works great!)
- 20 fresh radishes, washed and thinly sliced (1 radish/sandwich)
- 8 oz. butter, softened at room temperature*
- Salt

**DIRECTIONS:**
1.) Cut each slice of bread in half.
2.) Spread one half of bread with butter & arrange radish slices on other half.
3.) Sprinkle salt over the radishes & place buttered bread on top of radishes.

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**Radish Sandwiches**

The creaminess of the butter combines very well with the crunchiness of the radishes in this sandwich. Students can even make their own butter!

**INGREDIENTS:**
- 3/4 cup mayonnaise
- 3/4 cup sour cream
- 1/2 cup buttermilk
- 1 tbsp olive oil
- 1 tbsp minced fresh parsley
- 1 tbsp minced fresh chives
- 1 small garlic clove (or half of 1 large clove)
- 1/2 tsp dried dill
- 1 tsp apple cider vinegar
- 1/2 tsp salt
- 1/4 tsp black pepper

**DIRECTIONS:**
1.) Add all ingredients to a blender.
2.) Puree for about 10 seconds to combine.
3.) Check the consistency and add additional buttermilk a couple tablespoons at a time if you desire a thinner dressing.

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For more information, visit georgiaorganics.org/for-schools/grow-radish-grow. For questions, contact us at 678-702-0400 or emily@georgiaorganics.org.