

SUMMER

FALL











GROW

Sow radish seeds 1/4 to 1/2 inch (in.) deep in a sunny, well-drained area. Thin spring varieties (such as Cherry Belle) 1/2 to 1 in. between plants. Thin winter varieties (such as China Rose) 2 to 4 in. apart. Harvest radishes when they are 1 to 1 1/2 inches in diameter and relatively young.





PREP

Soak radishes in ice water for a couple of hours to retain crispness. Chop off the top leaves and cut root into desired-sized pieces. Prepare radishes pickled, oven-roasted, or raw. Radish tops can be prepared raw as an added ingredient.



EAT

Dip chips or other vegetables into a radish dip made with cream cheese! Add thinly sliced radishes to a salad. Enjoy oven-roasted radishes as a side dish. Munch on chicken salad made with apples and radishes in a sandwich. Snack on crispy, cinnamon sugar radish chips!



LEARN

Radishes have been cultivated for over 2,000 years.
Radishes are a vegetable and are a part of the cabbage family. They are high in vitamin C and antioxidants that reduce the risk of many diseases.
According to Guinness World Records, the heaviest radish ever grown weighed over 68 pounds!

For more information on farm to school and to sign up for the newsletter, visit <u>arfarmtoschool.org</u>.