

RADISH AND HERB BUTTER SANDWICHES



Radish and herb butter sandwiches are not just delightful to eat, they also serve as a trigger food for memories of my childhood. Today's recipe is homage to my mom who introduced me to cultivating radishes and then making them into a scrumptious lunch. There are just too many great radish eating moments to share; suffice to say, they were all yummy!

Radish and herb butter sandwiches make an easy appetizer, and are beautiful when plated; perfect for Sunday tea with friends, or simply enjoyed for lunch. Serve with a light and fruity white wine.

Stay tuned for more yummy radish recipes.



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Yields 6

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Prep Time

5 min

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Ingredients

- 1 loaf multigrain bread cut thinly into slices
- 1 pound good butter (I used Kerrygold)
- 1 large bunch radishes
- 1 bunch fresh basil
- 1 bunch fresh flat leaf parsley
- 1 small bunch fresh oregano
- Sea salt and pepper to taste

Instructions

- Fill clean sink or large bowl with cold water and submerge radishes to loosen sand and dirt. Soak for 2-3 minutes, rinse in cold water and drain on a clean towel
- Set butter at room temperature for 5 minutes or until soft enough to blend with herbs
- Finely chop herbs
- In a medium bowl blend softened butter with herbs, salt and pepper to taste
- Slice bread thinly, spread one side of bread with 1-2 teaspoons of herb butter
- Slice radishes very thinly and place several slices over buttered bread, serve

By Rebecka Evans

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