

Radish Toasts

The conventional way to eat radishes in France is to split them partially open and insert a small piece of butter in the opening, then to dip the top of the radish lightly in coarse salt and enjoy it with a piece of crunchy baguette. I sometimes prepare a variation of this French recipe.

Cut a baguette into thin slices about 3/8 inch thick. Cover each slice lavishly with unsalted butter. Thinly slice several radishes horizontally (a vegetable peeler is good for this) and cover the butter with overlapping slices of radish. Sprinkle a little fleur de sel on top and enjoy with drinks.

6 to 8 Servings