

# THE RADISH

*Learn more about this crunchy, quick-growing addition to your garden!*

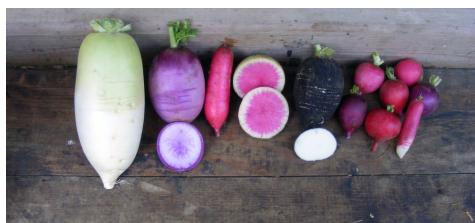


## GIVE THEM ROOM

After you plant your radish seeds, and the seedlings are a few inches tall, thin the plants to about 3-inch spacings. If radish plants are overcrowded, you'll likely end up with small, twisted radishes that are no good for eating

## DON'T WAIT TOO LONG

Keep a close eye on your radishes. You'll want to harvest them as soon as the roots are about the size of a golf ball. If you wait too long to harvest, the radishes will become dry and spongy - yuck!



## DID YOU KNOW?

*There are many different kinds of radishes. They range in size, shape and color - from white to purple, red and even black!*

## SUCCESSION PLANTING

Because radishes mature so quickly, they are a prime candidate for succession planting. For a steady supply of radishes, sow seeds every 10 to 14 days throughout the growing season. Succession planting will give you a continuous harvest of radishes in the early spring and late fall.

## YOU'VE GOT A FRIEND IN ME



Sometimes radishes can be used for more than just planting and eating. A *companion plant* is planted next to a different crop to intentionally draw pests away from the higher value crop. Radishes are great at doing just that!

Many people will plant radishes alongside peppers, squash, cucumbers and tomatoes so that pests like aphids and flea beetles will eat the radishes instead of the other crop. The photo to the left shows radishes planted around a tomato plant.

This means you could plant radishes in a designated spot just for eating *and* next to your cucumbers. The radishes alongside your cucumbers will help keep the beetles off your cukes, but don't expect to harvest many radishes from that spot.

## Oven-Roasted Radishes

You read that right! Roasting radishes tones down their peppery bite while giving them a crispy outside

Inspired by Maya Krampf from [WickedSpatula.com](http://WickedSpatula.com)

### Ingredients:

- 3 cups Radishes (trimmed and halved)
- 2 tablespoons Olive oil
- 1/4 teaspoon Black pepper
- 1/2 teaspoon Smoked paprika
- 1/4 teaspoon Onion powder
- 1/4 teaspoon Garlic powder

### Instructions:

1. Preheat oven to 400 degrees F
2. Toss radishes with olive oil and spices. Arrange in a single layer on a baking sheet, making sure each radish touches the pan.
3. Roast for about 30 to 35 minutes, until golden and crispy.

