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**Waukesha County  
UW Extension  
Farmers Market Fresh**

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## **Radish Sandwiches**

### *Ingredients:*

*Serves 6-8*

8 radishes, trimmed  
6 ounces reduced fat cream cheese  
2 tablespoons unsalted butter  
1 tablespoon parsley, without stems  
1 teaspoon chives, snipped  
Fresh lemon juice  
Salt  
Ground black pepper  
6-8 slices pumpernickel bread  
Garnish: 4 trimmed radishes / coarse salt



### *Directions:*

1. Finely chop the radishes (in food processor or hand grater). Place in a large sieve or colander. Press with paper towels to drain and squeeze out any excess liquid.
2. Cream the cream cheese and butter together until fluffy; add drained chopped radishes, parsley, chives, lemon juice, salt and pepper to taste, and cream again.
3. Cut bread into small squares or rounds.
4. Spread creamed mixture on bread.
5. Garnish with sliced or whole radishes coated with coarse salt and serve.

