



Cinnamon Sugar Radish Chips

Ingredients

- 10-15 radishes
- 1 tbs. olive oil
- ½ tbs. honey
- 1-2 tbs. cinnamon sugar mixture

Recipe from: www.pinchofyum.com

Directions

- Preheat oven to 350.
- Slice radishes ¼ inch thick and put in microwave safe bowl. Microwave for 30 seconds to soften them up. Drain liquid.
- Add olive oil, honey, and cinnamon sugar. Mix well to coat all the radishes.
- Line a baking sheet with parchment paper. Spread one layer on baking sheet.
- Cook for 15 minutes at 350, remove and flip over.
- Reduce heat to 225 and back for another 20 minutes. Radishes should shrink and crisp up.



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Radish Fun Facts

1. Radishes used to be used as wages to pay people for working.
2. Radishes have a 40 day growing season meaning that from the time you plant them to harvest is 40 days.
3. In Mexico, December 23 is called “The Night of the Radishes” and people carve different sculptures out of radishes. Typically they carve nativity scenes.
4. Radish seeds used to be used for oil until olive oil came around.
5. Radishes contain vitamins A, C, E, and B6, giving you an immunity boost when you eat them.

Ways to Eat Radishes

1. Raw Radishes with Butter and Salt
2. Chilled Radish Soup
3. Grilled Radishes
4. Savory Radish Chips
5. Garnish for Salads

Attendance

Adults	
Kids	
Total	