

FRENCH GARDEN RADISH PLATE WITH GRILLED ONION BUTTER

Prepared by Nancy Kenner, February, 2018

Source: The Gardener and the Grill

GRILLED ONION BUTTER

1 small yellow or white onion
½ cup salted butter, at room temperature
1 teaspoon Worcestershire sauce
¼ teaspoon dry mustard
¼ teaspoon freshly ground black pepper
2 tablespoons chopped green onions or chives

RADISH PLATE

1 loaf crusty French bread
24 small radishes

Prepare a hot fire in your grill.

Slice the onion in ½-inch-thick slices. Grill the onion slices directly over the fire for about 3 or 4 minutes per side, until they have good grill marks and have softened. Let the onion slices cool and then chop them.

Combine the butter, Worcestershire sauce, dry mustard, and black pepper until well blended. Add the grilled chopped onion and herbs, stirring to combine. Place the butter in a bowl. Slice the bread and serve it with the radishes and the Grilled Onion Butter.

Nancy's Notes: I would not make this again. Too odd!