

RECIPE



Radish Vichyssoise

Ingredients

1 tablespoon butter	½ teaspoon kosher salt
1 ½ cups thinly sliced onion	¼ cup granulated sugar
20 radishes, halved (about 1 pound)	½ teaspoon cayenne
1 ½ lb. baking potatoes, peeled and cut into 1" pieces	3 tablespoons red wine vinegar
3 cups low sodium chicken broth	2 tablespoons soy sauce
2 cups whole milk	1 teaspoon sesame oil
¾ cup sour cream	1 ½ - 2 cups diced radishes
1 teaspoon salt	
¼ teaspoon freshly ground black pepper	
1/8 teaspoon ground nutmeg	

Melt butter in a large saucepan over medium heat. Add onion; cook 5 minutes or until tender, stirring frequently. Add radishes and potatoes, tossing to coat with butter. Stir in broth and milk; bring to a boil. Cover, reduce heat, and simmer 15 minutes or until potatoes are tender. Cool 10 minutes. Using an Immersion or regular blender process until smooth. (Do in 2 batches if using a regular blender.) Cover and chill for a few hours. Add sour cream, salt, pepper, and nutmeg to the mixture, stirring with a whisk. Cover and chill at least 4 hours or up to overnight. Just before serving mix together the salt, sugar, cayenne, vinegar, soy sauce, and sesame oil in a small bowl. Add the diced radishes; lightly toss. Cover and let sit for 15 minutes. Sprinkle a ½ teaspoon of the diced radish mixture on top of the chilled soup. Serve.

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