



ROASTED RADISHES WITH VEGET8



VEGET8 VINEGAR

5% ACETIC ACID VINEGAR | 200 ml, 1 litre
Icewine vinegar made from Cabernet Franc grapes, grown to taste vegetive, is blended with vinegar we made from ripe local San Marzano & Roma tomatoes.

Serves: 2

Prep Time: 5 min Cooking

Time: 15-20 min

Ingredients: 1 bunch radishes, stems and leaves removed

1 tbsp olive oil

2 tbsp Veget8 vinegar

sea salt and freshly ground black pepper



1. Preheat oven to 450 degrees.
2. Cut radishes in half lengthwise and place on a baking sheet.
3. Drizzle with olive oil, season with salt and pepper, and toss to coat.
4. Arrange in a single layer, cut side down.
5. Drizzle with Veget8 vinegar and bake for 15-20 minutes or until radishes are caramelized and fork tender.
6. Season with additional salt and pepper to taste.