

# EVERBLOSSOM FARM RECIPES

MAY #3

BY JODÉ LEMMON  
jode@everblossomfarm.com

## RADISH SANDWICHES

That's right...sandwiches. I thought I knew of all the good old-timey farm food, but our friend and fellow Everblossom member, Marvin, used to eat radish sandwiches as a kid on the farm – just white bread, butter, and sliced radishes. I've got to try this! And, there's more! Marvin's sandwich inspired me to include recipes for radish tea sandwiches and tacos from *Everyday Food* magazine. These tea sandwiches use the **radishes** and **lettuce** in your box this week.

### Radish Tea Sandwiches

Serves 4 to 8 depending how you slice 'em

4 oz. cream cheese, room temperature (½ bar)  
8 slices whole-grain pumpernickel bread (sandwich size)  
4 large radishes, ends trimmed, halved, and thinly sliced  
Salt & pepper  
A few leaves of lettuce

Spread each slice of bread with cream cheese. Layer overlapping radish slices on four slices of bread.

Sprinkle lightly with salt and pepper. Top with lettuce and the other bread slices. Trim off crusts and cut each sandwich in half.

FROM OUR FIELD TO YOUR FAMILY, SERVING SUGGESTIONS FOR THE NATURALLY-GROWN VEGETABLES WE ALL LOVE.

JOHN AND ELAINE BRANIGAN

FARMERS@EVERBLOSSOMFARM.COM

717.624.4469