

BROILED RADISHES WITH SESAME SOY SAUCE ***by radish*rose***

Adapted from [How to Cook Everything Fast: A Better Way to Cook Great Food](#)

Ingredients:

2 T. dark sesame oil (the kind that tastes like sesame)
1 T. soy sauce
1/2 tsp honey (or 1 tsp. mirin - sweetened sake)
1 lb. red radishes
Flaky sea salt, such as Maldon
Optional: sliced green onions for garnish

Equipment: Mixing bowl; rimmed baking sheet. Don't use a silpat or parchment paper - you gotta broil these babies. I killed a silpat. Have mercy.

Method:

Turn the broiler to high and position the rack 4 inches from the heat.

In a large mixing bowl, whisk together the sesame oil, soy sauce, and honey or mirin. Trim the radishes and halve them. Add to bowl and mix all.

Grease your baking sheet. Place the radishes on the baking sheet - remove them from the bowl with a slotted spoon, because you want them to be dry-ish for a nice charring / blistering effect, and set aside any remaining marinade for a dipping sauce. Place the little dudes on the baking sheet. OK here I have to confess, I didn't properly read the directions, and put them all with the red side up, but the original instructions say to do it with the cut side up. Oops. Probably either is fine because the skin got nice and charred and blistered and delicious - and I expect the same would happen on the cut side - so whatever! :)

Broil those little guys for 2-5 minutes until they are slightly charred. Serve warm or at room temperature, sprinkled with flaky sea salt, and garnished with sliced green onions if you like. Dip in the sesame-soy dipping sauce. Enjoy!!

Original post: <http://radishrose.net/2014/11/10/blistered-radishes-with-sesame-soy-sauce>

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