

# Radish Toasts

## Ingredients

- 1 bunch of fresh radishes
- 1 loaf of french bread (baguette)
- Unsalted butter, room temperature
- Fine sea salt

## Preparation

Preheat the oven to 350 degrees. Slice the baguette into thin slices - a little less than 1/2" thick. Place them on a cookie sheet and bake them in the oven until crisp on the outside. I do this in 3 minute increments to make sure they don't get too brown - it should take about 10 minutes total depending on your oven.

While the bread is cooling, thinly slice the radishes - almost like a wafer. Take a piece of bread and spread a thin layer of butter. Layer some radishes on top in a single layer (overlapping slightly) and sprinkle with some sea salt.