



Radish Salad with Anchovy Vinaigrette

inspired by Missy Robbins at A Voce

serves 4

- 3 anchovy filets, minced (about 1 tablespoon)
- 1 tablespoon red wine vinegar
- 1/4 teaspoon Dijon mustard
- 3 tablespoons olive oil
- 1 large clove garlic, peeled and smashed
- 12 red radishes
- 1 tablespoon minced parsley
- sea salt & freshly ground pepper

Start by making the dressing so the garlic can steep while you prepare the radishes. In a small bowl or a mug, stir together the minced anchovies, vinegar and mustard; then whisk in the olive oil to emulsify. Stir the smashed garlic clove briskly into the dressing and let it sit.

Wash the radishes and trim off any greens. You want to slice the radishes as thinly as possible, so if you have a mandoline this is the perfect time to get it out and brush off the dust. Otherwise, use a very sharp knife to make paper-thin slices.

Place the sliced radishes in a medium-sized bowl along with the parsley, and toss well with the dressing. Season to taste with salt (you may not need any because of the anchovies) and pepper. If you are not going to eat the salad right away, I recommend you store the sliced radishes in a bowl in the fridge with a few ice cubes plopped right on top. Take them out, drain, and mix with the dressing and parsley about 15 minutes before serving.