Kid-Friendly Pink Radish Dip
A recipe from the New Jersey Agricultural Society
Learning Through Gardening program

Radishes are a great vegetable to grow at school. They are a fast-growing example of an edible root. You can plant them in early April and harvest them before school lets out. Kids love to pull them out of the ground.

But the spicy radish isn't a kid-friendly veggie. How to prepare your radish crop so your students will eat it? Try this yummy pink radish dip.

Ingredients

1 cup finely chopped radishes
1 8-ounce package of cream cheese, room temperature
1 clove garlic, minced
1 tablespoon lemon juice
½ teaspoon salt
½ teaspoon dried dill

Combine all ingredients and chill for four hours. The ingredients are easy to mix by chopping the radishes and garlic in a food processor and then adding the remaining ingredients to the processor.

Smear on crackers and enjoy!