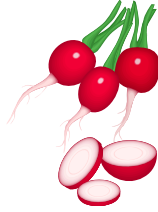


Grilled Radishes

Serves 6

16-ounce pkg. radishes, sliced
1½ tsp. minced garlic
2 Tbsp. butter, cut into small pieces
1 ice cube
salt and pepper, to taste



Preheat grill on high heat. On a large double layer of aluminum foil, place radishes, garlic, butter and ice cube. Season with salt and pepper then tightly seal foil around contents. Place foil packet on grill and cook 20 minutes or until radishes are tender. Let cool slightly, then unwrap carefully and serve hot.

Per serving: 50 calories, 4 g fat, 1 g protein, 3 g carbohydrate, 1 g fiber, 65 mg sodium