

Creamed Radishes.

Three cups round red radishes, 2 tablespoons butter, 1 tablespoon flour, 3-4 cup milk, 1-4 cup water radishes were cooked in, 1-2 teaspoon salt, 4 tablespoons grated cheese, 4 tablespoons buttered bread crumbs.

Wash radishes carefully and cut off root and stem. Cook in boiling salted water for 15 minutes. Drain from water, saving 4 tablespoonfuls for sauce. Put radishes into a buttered baking dish and cover with sauce made with butter and flour cooked together with milk and radish water added. Sprinkle top with crumbs and grated cheese and put in a moderately hot oven for 15 minutes to melt the cheese and brown the top. Serve from baking dish.