RADISH SPINNERS

An easy garnish that can be used for salads and party food platters or to sit on top of stuffed eggs. Wash red radishes and trim off the root end. Cut radishes crosswise into thin slices.

Using a small sharp knife, make a notch in each slice, cutting from center to outside. The small, narrow variety of cucumber can be cut the same way for an alternative garnish.

Holding one slice of radish in each hand, gently push 1 slice into the other at the notch so they connect to form a spinner. Repeat with more radish slices.