

Radishes

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Radishes are often the first vegetable harvested from a spring garden. They are a cool-season crop and do not do well in the hot summer months. They require very little room and are well-suited to small gardens, flower beds, and containers. Radishes are grown for the root, which is usually eaten raw, either alone or in salads. The leaves can also be eaten, especially when they are young and tender.

🌱 Grow it

Varieties

- Red: 'Champion,' 'Cherry Belle,' and 'Early Scarlet Globe'
- White: 'Chinese White' and 'White Icicle'

Soil Preparation

- Spade the soil to a depth of 6 to 8 inches.
- Scatter 1 cup of 15-5-10 on the soil for each 10 feet of row.
- Work into beds 4 to 6 inches high and 8 to 12 inches apart.

Planting

- Plant the seeds as soon as the soil can be worked in the spring.
- Make a furrow ½ inch deep down the center of the row.
- Plant the seeds 1 inch apart in the row. Cover them lightly with loose soil, and sprinkle them with water.
- Make several plantings 8 to 10 days apart for a steady supply of radishes.

Care During the Season

- When the radish roots start expanding, thin by pulling every other plant.
- Water the plants well weekly if it does not rain.
- Keep the radishes free of weeds.

Insects and Diseases

- Diseases are not a common problem with radishes because they mature quickly.
- If something does not look right with your plant, contact your county Extension agent for more information.

Harvesting

- They will be ready for harvest about 4 to 5 weeks from planting.
- Harvest radishes when they are young and tender. If they are left in the ground for too long, they can become tough, hot-tasting, and stringy.
- Harvest by pulling the radishes and cutting off the tops and small roots.



Sun:
2 to 5
hours
direct



Soil:
Loose,
Well-
drained



Planting:
Early
spring



Harvest:
Spring



Life Cycle:
Annual



Container
Friendly

Buy it

- Choose radishes with green, fresh-looking tops.
- Radishes should have smooth, brightly colored, mid-sized bodies.

Store it

- Remove radish tops and store them in a plastic bag in the refrigerator for up to a week.
- For canning and preservation instructions, visit nchfp.uga.edu.

Use it

Watermelon Radish Citrus Salad

Course: Side Dish

Serves: 6

Ingredients:

- ½ cup red onion
- 2 Tbsp green onions
- 4 cups watermelon radishes
- 1 cup mandarin oranges canned in juice drained, juice reserved
- ½ cup grapefruit canned drained, juice reserved
- ½ cup pecans chopped or pieces cut
- 2 Tbsp lemon juice
- 1 Tbsp olive oil
- ¼ tsp salt divided
- ¼ cup feta cheese crumbled

Instructions:

Wash hands and clean the preparation area. Rinse all fresh ingredients under cool running water, then start chopping the red onion, green onions, and slicing the watermelon radishes. Place chopped red onions into a medium bowl and place sliced watermelon radishes into a large bowl.

Add lemon juice and sprinkle half the salt into the bowl of onions. Set aside.

Rinse the lid of canned goods under cool running water before opening. Open canned mandarin oranges and grapefruit. Before draining canned goods, reserve a tablespoon of juices from each container and pour them onto radishes. Set aside.

Then measure out the remaining ingredients, grapefruit, mandarin oranges, pecans, and olive oil, and add to the bowl of radishes.

Add the onions into the large bowl. Drizzle olive oil and sprinkle salt for taste. May place in the refrigerator for about 10 to 15 minutes.

When ready to serve, top with feta cheese.

Learn about it

- Radishes are free of fat, saturated fat, and cholesterol.
- They are low in sodium and calories and are high in vitamin C.

Information gathered by Aggie Horticulture

