



Radicchio Salad with Grapefruit & Pecorino

serves 6

- 1 firm head of radicchio (about 7 cups, shredded)
- 1 large ruby red grapefruit
- 3/4 cup finely grated pecorino pepato
- 3/4 cup walnuts, toasted and chopped
- 2 tablespoons lemon juice
- 2 teaspoons light honey
- 1 teaspoon Dijon mustard
- 1 pinch sea salt
- 2 tablespoons walnut oil
- 2 tablespoons olive oil

Remove peel, pith and membranes from grapefruit and separate into sections (aka supreme); break into bite-sized chunks.

Core radicchio, then cut in half and slice these halves into thin ribbons (approx. 1/4"), as you would slice an onion.

Place grapefruit and radicchio in a large salad bowl.

Make the dressing by combining lemon juice, honey, mustard and salt (I like to use a mug) and then whisking in the oils one after the other.

Toss the grapefruit and radicchio with about half the dressing; then add the cheese, walnuts and freshly ground black pepper. Toss again.

Drizzle on more dressing as desired.