

Salad of Bitter Greens with Gorgonzola and Walnuts (from *The New Vegetarian Epicure*, Anna Thomas)

12 oz arugula (2 large bunches)
1 medium head radicchio (about ¼ lb)
½ head curly endive (about ¼ lb)
12 large fresh basil leaves
¼ red onion, cut in slivers
6 oz Gorgonzola cheese
¾ cup walnut pieces, lightly toasted
2 Tbsp fruity green olive oil
1 Tbsp walnut oil
sprinkle of balsamic vinegar
salt and pepper to taste
garnish: 16 figs Marinated in Spiced Wine

Wash and trim all the salad greens, spin them dry in a salad spinner, and tear them into manageable pieces. Combine the greens in a large bowl with the slivered red onion.

Break the cheese into pea-sized nuggets and scatter it over the greens. If the walnut pieces are very large, chop them just a little, then add them to the salad. Drizzle on the olive oil and walnut oil, and toss everything together gently. Add a few drips of balsamic vinegar and some salt and freshly ground black pepper, and toss again.

Divide the salad among 8 large salad plates and garnish each plate with 2 of the marinated figs.

Serves 8

Figs Marinated in Spiced Wine

1 lb dried figs (preferably not the ones on a string)
2 ½-3 cups dry red wine
¼ cup balsamic vinegar
½ cup sugar
1 stick cinnamon
6-7 whole cloves

Pierce the figs in several places with the tip of a sharp, narrow knife or with the tines of a fork.

Combine the wine, vinegar, sugar, and spices in an enameled saucepan and heat, stirring, until the sugar is completely dissolved. Add the figs and simmer gently for about 30 minutes. Remove from the heat and allow the figs to steep in the wine for several hours at room temperature, or overnight in the refrigerator. The figs can be kept for several days, in their marinade, refrigerated in a covered container. Or they can be drained and used at once.