

**Radicchio Slaw** (Cook's Country, dec/jan 2012)

Serves 4

1 Tb balsamic vinegar

salt and pepper

¼ cup extra-virgin olive oil

1 small head radicchio sliced thin

1 fennel bulb, stalks discarded, bulb halved, cored and sliced thin

1 grapefruit, peeled and segmented

½ cup pitted kalamata olives, halved

2 Tb minced fresh parsley

2 scallions, sliced thin

Combine vinegar, ½ tsp salt and ¼ tsp pepper in bowl. Slowly whisk in 3 Tb oil until emulsified. Toss radicchio, fennel, grapefruit, olives, parsley, and scallions in large bowl. Let sit 20 minutes and serve. Goes well with porkchops.

\*you can substitute half a small head of red cabbage for radicchio.