

## **Radicchio on the Grill** (“Greens Glorious Greens” Johnna Albi & Catherine Walthers)

*A traditional salad green, radicchio takes on a wonderful flavor when grilled and brushed with a light dressing. It loses some of its brilliant burgundy coloring with grilling, but after tasting you won't care.*

Serves 3-4

4 small to medium heads radicchio  
extra virgin olive oil for grilling

Dressing:

1 Tbsp balsamic vinegar

2 Tbsp extra virgin olive oil

1 Tbsp chopped fresh basil

½ tsp Dijon mustard

salt to taste

3-4 drops Melinda's Hot Sauce to taste

Remove any wilted outer leaves of the radicchio. Slice the entire head in half lengthwise and then into quarters, keeping the base intact.

In a small bowl, whisk together the vinegar, oil, basil, mustard, salt, and hot sauce. Set aside.

Heat a stove top or outdoor grill. Brush radicchio with oil and grill for 3-4 minutes a side, until base is tender when pierced with a fork.