

Radek's Radicchio Salad - Serves 4

2 medium heads of radicchio

A handful of grated good quality parmigiano

Aged Balsamic Vinegar

Small piece of red onion, thinly sliced

Honey

Good olive oil

Prepare a big bowl with ice cold water, remove the ice. Tear the lettuce into bite size pieces and put in the bowl with cold water for 30 min. (or up to 2 hours - that will remove the bitterness).

In a small bowl mix a spoon of honey, some balsamic and slowly whisk in olive oil. Add onions to marinate and add sweetness to your dressing. When lettuce is ready, dry with salad spinner or paper towels.

Mix radicchio with parmesan cheese and the dressing.

Note: If you don't like onions, you can opt to leave it out, however, they will not taste sharp since they are marinated.

So simple and awesome!

I left out quantities so that you can make however much you like. For the two of us, I used one head of radicchio and it was plenty. I used a spoonful of honey and a ration of 1:3 vinegar to oil. (About 3 Tablespoons Vinegar to 9 Tablespoons Olive Oil).