

# KOHLER FOOD & WINE

## RADICCHIO SALAD WITH ORANGE, LEMON, AND GRAPEFRUIT

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### Salad

2 heads endive, sliced thinly, cores discarded

1 head frisée, trimmed, root end discarded

1 small red onion, halved and sliced

4 cups radicchio, julienned

Assorted oranges, lemons and grapefruit supremes, juice reserved. The more varieties of citrus you use, the more vibrant tasting and colorful the salad will be.

Fresh dill

1 cup breadcrumbs

### Breadcrumbs

¼ pound day-old Italian bread, torn into chunks

1 garlic clove, minced

Pinch of chile flakes

1 tablespoon lemon zest

¼ cup lightly packed parsley leaves

6 basil leaves

4 tablespoons olive oil

Salt

Pepper

Preheat the oven to 325°F. In a food processor, pulse the bread with the garlic, chile flakes, lemon zest, parsley, and basil. With the machine running, pour in the olive oil. Pulse until coarse crumbs form. Season with salt and pepper, then spread on a large-rimmed baking sheet. Bake for 20-25 minutes, turning the crumbs with a spatula a few times during the cooking until golden and crisp. Remove from oven and cool.

### Citrus Vinaigrette

½ cup citrus juice from the supreme process

2 tablespoons honey

¼ cup citrus vinegar

½ cup olive oil

1 tablespoon Dijon mustard

Salt

Freshly ground black pepper

Place the juice, honey, vinegar, olive oil, and mustard in a canning jar or salad cruet. Season with salt and pepper. Shake to mix well. Taste and adjust seasoning as needed.

## **Assembling the Salad**

Arrange all of the greens in a large salad bowl. Top with sliced red onion, citrus supremes, and fresh dill sprigs. Drizzle the dressing over the salad to taste. Reserve remaining vinaigrette in the refrigerator for another use. Garnish with breadcrumbs and serve immediately.