

Raddichio Slaw

1 head radicchio (small side quartered cored and thinly sliced about 2 cups worth)
2 cups shredded lettuce
4 tbsps red onion (minced)
1 carrot (peeled and grated)
1 apple (cored and diced)
1/4 cup fresh parsley leaves
1/2 lemon zest
1/3 cup chopped walnuts (pine, good)
1 1/2 tbsps balsamic vinegar
2 tsps honey
2 tbsps raspberry preserves
2 tbsps olive oil
black pepper (fresh ground)

1. Combine all slaw ingredients in a bowl (except the walnuts; they will be added at the last minute).
2. To make the dressing, heat together the vinegar and honey just until honey dissolves.
3. Transfer to a small bowl and whisk in raspberry preserves and olive oil.
4. Pour dressing over the salad and toss well.
5. Add walnuts and serve immediately.