



GRILLED MUSHROOM AND GOAT CHEESE SALAD

Recipe courtesy of George Stella

Ingredients:

- 4 large radicchio leaves
- 4 ounces goat cheese, cut into 4 equal-sized rounds
- 1 pound large white mushrooms or medium portabella mushroom caps
- 1/2 teaspoon salt
- 1/8 teaspoon ground black pepper
- 2 tablespoons olive oil
- 2 tablespoons lemon juice
- 2 tablespoons sherry or red wine vinegar
- 3 cups mixed salad greens
- 1/4 cup diced roasted red peppers
- 1/4 cup walnut pieces

Method:

Preheat grill or broiler. Trim the tough ends of the radicchio leaves. Working on a jellyroll pan, wrap each round of cheese in a leaf, folding in the sides, forming an egg roll shape. Secure with toothpicks, if necessary. Place the mushrooms on same pan; season with salt and pepper. Lightly drizzle mushrooms and cheese rolls with olive oil. Transfer mushrooms to the grill or broiler pan; cook about 6 minutes, turning once. Return mushrooms to the jellyroll pan. Next, cook cheese rolls until slightly charred and warmed through, turning once, about 1 minute. Remove; slice in halves diagonally. In a large bowl, combine lemon juice and vinegar. Slice the grilled mushrooms; add to the lemon juice mixture in the bowl; toss. In another bowl, toss greens with the mushroom juices that collected in the jellyroll pan. On four plates, arrange greens; top with cheese rolls, mushrooms, red pepper and walnuts, divided evenly. Serve garnished with lemon wedges, if desired.

Yield: 4 servings