

## Broiled Radicchio

1 small, firm radicchio  
⅓ cup olive oil  
2 teaspoons kosher salt  
Pepper to taste

Wash and dry the radicchio with paper towels. Cut the radicchio in half vertically through the root end. Make a couple gashes in the root so that it cooks more evenly.

With both thumbs, beginning at the root and working outwards, spread out the leaves as much as possible so that the vegetable resembles a mature fully opened peony flower.

Keeping the leaves as open as possible, pour one half of the olive oil evenly over each half, so that it permeates the vegetable. Sprinkle each half with a teaspoon of kosher salt.

Finally, grind fresh black pepper to taste over each half.

Place the halves, cut side up, on a broiler pan, and broil them about six inches from the flame—about 6-8 minutes—until the top outer leaves begin to char. The bottom leaves may still be a bit crisp.

Serves 2.