Salad

portobello mushrooms (or cremini)

2 remove gills (for beauty) and

stems

spoon off salt/peppers

(guile?) — grill them

radicchio (Italian chicory)

remove leaves

8 oz goat cheese sliced 1/4-in

wrap in radicchio leaves

sprinkle with oil salt

pepper (you can put

pine nuts with the) place

on grill briefly — keep

warm (choke on aluminum)

slice into stripes — marinate in

lemon juice — wine vinegar

mescaline salad mix

peppers (wrangled bottled sliced

add to mushrooms) then

add salad — place radicchio

top — sprinkle with walnuts
5/12/69
Dr. 5:10
2

268-1053
Westminster Woods
St. Paul 13

The dinner met
Now

287-7477

Ted June
POA
6 31

BA