



**1 head of radicchio**  
**1 large portabella mushroom**  
**A few scallions**  
**4-5 garlic cloves, minced**  
**Oil and tallow (fancy word for steak fat)**  
**Salt and pepper to taste**

# Mushroom and Radicchio Salad with Burnt Garlic

*Note from Chérie: Cooking dry, uncrowded mushrooms in high heat and salting towards the end will result in delicious, sautéed mushrooms.*

Heat oil and tallow in a cast iron pan, toss in the garlic, and give a quick stir.

Once your garlic has a good char, push it towards the cooler edge of your pan and turn the heat up to medium, medium-high. Add mushrooms along with scallions about 2-3 minutes after.

Meanwhile, chop radicchio and toss with a light spritz of lemon and drizzle of great-tasting olive oil. Once the mushrooms and scallions are crisp, flip them into your salad bowl along with all of your deliciously burnt garlic. Give a quick toss and pile it high onto a plate.

SOURCE: [THESAVORY.SUBSTACK.COM](http://THESAVORY.SUBSTACK.COM)