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## Grilled Plum Salad

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### Ingredients

#### Dressing

- 1 T honey
- 1 T champagne vinegar
- 2 T extra-virgin olive oil
- Kosher salt

#### Salad

- 2 plums, pitted and halved
- 1 T olive oil
- Kosher salt
- 1 head radicchio, roughly chopped
- 1 head butter (bibb) lettuce roughly chopped
- 1/3 cup crumbled feta cheese
- ¼ C salted, roasted pistachios, chopped

### Instructions

1. Preheat a grill or grill pan to medium high.
2. For the dressing: In a large bowl, whisk together the honey, vinegar, extra-virgin olive oil and ¼ t salt. Whisk until emulsified. Set the bowl aside.
3. For the salad: Drizzle the plums with the olive oil and season with ¼ t salt. Place the plums on the hot grill and cook until golden brown all over, about 1 minute per side. Remove from the grill and let cook slightly and cut into wedges,
4. Add the radicchio and butter lettuce to the bowl with the dressing, season with ¼ t salt and toss well to coat. Transfer the salad to a low sided salad bowl and top the salad with grilled plums, feta cheese and pistachios.