

Mixed Greens Saute

Recipe adapted from Gourmet, November 2006

Note: For Thanksgiving I tripled this recipe to serve 30

8 servings

1 lb. Belgian Endive (2-4) cut crosswise into 1" pieces discarding cores (4 cups)

1 lb. frisee trimmed of tough or discolored leaves and remainder cut crosswise into 1" pieces (10 cups)

1 lb. head escarole, trimmed of any tough or discolored leaves and remainder (including ribs) cut crosswise into 1 inch pieces (10 cups)

note: in my thanksgiving version, I added 1 large bunch of kale to the above.

6 Tablespoons extra-virgin olive oil

1 tsp salt

1/2 tsp black pepper

4 teaspoon fresh squeezed lemon juice



Toss greens together- divide into 2 batches

Note: in my Thanksgiving version, I filled all of my largest country bowls with freshly washed & chopped greens the day before, then chilled everything overnight and sautéed at the very last minute in 12 batches to fit my favorite pan.

Heat 3 Tblsp. oil in 12 " iron skillet over moderately high heat until hot but not smoking.

Then add 1 batch greens, 1/2 tsp. salt and 1/4 tsp. pepper and saute, tossing with 2 wooden spatulas or tongs until evenly wilted but still crunchy about 2 minutes.

Remove from heat and add 2 tsp lemon juice tossing to coat. Transfer to a serving dish.

Repeat procedure with remaining oil, greens salt pepper and lemon juice.