

## MIXED BITTER GREENS WITH SAUTEED MUSHROOMS

1 1/2 teaspoons minced garlic (about 1 large clove)  
1/2 teaspoon dried rosemary, crumbled  
1/4 cup extra-virgin olive oil  
1/2 pound cremini or white mushrooms, trimmed and quartered (about 3 cups)  
2 tablespoons red-wine vinegar plus additional to taste if desired  
1 medium head chicory, rinsed and spun dry (about 6 cups)  
1 large Belgian endive, cut lengthwise into strips (about 1 1/2 cups)  
1 head radicchio, shredded (about 2 cups)

In a heavy skillet cook garlic and rosemary in 2 tablespoons oil over moderate heat, stirring, 30 seconds. Add mushrooms with salt and pepper to taste and cook, stirring, until tender, about 5 minutes. Stir in 1 tablespoon vinegar and remove skillet from heat.

In a large bowl toss chicory, endive, and radicchio with warm mushroom mixture. To skillet add 1 tablespoon vinegar, remaining 2 tablespoons oil, and salt and pepper to taste and heat through, stirring. Add hot dressing to salad and toss well. Add additional vinegar to taste.

Yield: 4 servings.

Source: Gourmet Magazine