

## GREENS WITH HOT GARLIC DRESSING

1/3 cup olive oil

4 garlic cloves, minced

1/4 cup cider vinegar

1 1/2 lb mixed tender greens (such as beet, mizuna, and mustard) or mesclun

Heat oil and garlic in a small saucepan over moderate heat until fragrant, about 1 minute.

Stir in vinegar and immediately pour over greens. Season with salt and pepper and toss well. Serve right away.

Yield: 10 to 12 servings.

Source: Gourmet Magazine