

Dandelion Greens with Garlic Croutons and Hard-Cooked Egg

Debra Madison, Vegetarian Cooking for Everyone

Serves 4

"The hot dressing wilts them just enough to sweeten their flavor. Spinach and escarole are also good treated this way."

1 large bunch dandelion greens (1 lb.)
2 large, thin slices sourdough bread
1 large garlic clove, halved
Salt and pepper

1 large shallot, finely diced
4 tsp. sherry or aged red wine vinegar
5 Tbsp. Olive oil
2 hard-cooked eggs, quartered

Carefully sort through the greens, then trim, wash, and dry well. Trim and discard the long stems of the greens, then chop the remaining leaves into bite-sized pieces. There should be about 6 cups. Toast the bread in the oven until crisp, then rub it with garlic and break each piece into quarters.

Pound the same clove of garlic with $\frac{1}{4}$ tsp. salt in a mortar until smooth, then whisk in the shallot, vinegar, and oil heat the vinaigrette in a small skillet until it sizzles, then pour it over the dandelion greens while tossing them with tongs. Add the croutons and plenty of pepper and toss again. Serve garnished with the eggs.