

Asian-Style Greens

2 tablespoons sesame oil
2-4 garlic cloves, chopped
½ pound mixed greens, coarsely chopped
1 tablespoon vinegar
2 tablespoons tamari (soy sauce)
Freshly ground black pepper, to taste

Heat oil in wok or large skillet to moderate heat. Add the garlic and sauté for 2 minutes. Remove the garlic and set aside. Sauté the greens until just wilted. Remove from the heat, and stir in the vinegar, tamari, pepper, and garlic. Serve immediately. (Great as a side dish or with rice)

Makes 2-4 servings.

