

Green Salad

- garlic clove
- leafy greens; lettuce and/or spinach
- other green veggies (cucumbers, peppers, celery)
- olive oil
- herbs (basil, thyme, chives, tarragon, oregano)
- salt
- pepper
- vinegar (and/or lemon or lime juice)
- tomatoes
- other veggies (grated carrots, grated beets, sliced mushrooms, etc.)
- garnishes (sprouts, sesame seeds, croutons, cheese)

Prepare in a wooden bowl. Rub bowl with an open clove of garlic.

Wash all the greens, and dry. Throw into bowl.

Throw some olive oil into the bowl. Toss.

Toss in herbs, salt and pepper.

Throw in some vinegar.

Add in tomatoes and other veggies. Toss.

Put garnishes on top, and serve cold. Turn it into a steak salad by grilling some steak tips (rubbed with olive oil and spices), slicing them, and throwing them on top.

Preparation time: 20 minutes

— [Subscriptions \(1\)](#)

©1992-2014 by Scott David Gray

Source URL: <http://kitchen.unseelie.org/node/84>