

Wilted Asian Greens

Yield: Makes 6 servings

Active time: 10 minutes

Total time: 10 minutes

This simple and versatile dish can be made using any number of the greens you'll find in your Tomato Mountain CSA box in spring or fall, which can be used mix-and-match, or pick your favorite. Consider making several batches of the sauce to keep on hand and use when the greens arrive. For variation, or to make a meal out of it, add tofu, strips of gently sautéed pork, and/or shitake mushrooms; add some sweet crunch by tossing in some julienned or finely diced bits of Hakurei turnips when they're available.

Ingredients

Sauce

- 1/4 cup rice vinegar (not seasoned)
- 3 tablespoons soy sauce
- 2 1/2 teaspoons sugar
- 1 1/2 teaspoons finely grated peeled fresh ginger
- 1 1/2 teaspoons Asian sesame oil

Greens

- 12-18 cups of single-type or mixed greens, for example: tatsoi, mizuna, pea shoots/sprouts, mesclun mix, baby bok choy, spinach

Preparation

Heat vinegar, soy sauce, sugar, ginger, and sesame oil in a small saucepan over moderately low heat, stirring, until sugar is dissolved (do not let boil). Pour hot dressing over greens in a large bowl and toss well. Serve immediately.

----adapted from **Gourmet** | July 2003, via epicurious.com