

GREEN SALAD W/ DILL VINAIGRETTE

- **1 large garlic clove, finely grated**
 - **1 tablespoon rice vinegar**
 - **1 romaine heart**
 - **2 packed cups arugula**
 - **2 packed cups fresh parsley leaves with tender stems**
 - **3 tablespoons extra-virgin olive oil**
 - **2 tablespoons finely chopped fresh dill**
 - **½ teaspoon fish sauce, Worcestershire sauce or soy sauce**
 - **Pinch of granulated sugar**
 - **Salt and black pepper**
1. In a small bowl or measuring cup, combine the garlic and rice vinegar, and set aside to mellow out.
 2. Meanwhile, trim the root end off the romaine heart and chop lettuce crosswise into bite-size pieces. Add the romaine, arugula and parsley to a large bowl or salad spinner. Fill with cold water, swish the greens, then lift the spinner basket (or lift the greens out and transfer to a colander in the sink) and drain the water. Repeat 2 to 3 more times, or until the water runs clear and no grit remains. Spin-dry the greens or dry them very well by laying them out on a large kitchen towel, folding the towel in half and gently patting down to remove moisture. Rinse and dry the large bowl, and return the greens to the bowl, cover with the damp kitchen towel and refrigerate until cold, at least 30 minutes.
 3. When you're ready to serve, finish the vinaigrette: To the garlic and vinegar, add the olive oil, dill, fish sauce, sugar and 1 tablespoon cold water, and season generously with salt and pepper. Whisk until well combined.
 4. Add a couple of tablespoons of the vinaigrette to the salad greens, and toss, adding more as needed to evenly coat. The salad should be lightly dressed, not drowned. Taste for seasoning, adjusting with more salt and pepper as desired.