



Escarole Sauteed in Garlic Oil
Escarole Sauteed with Fresh Garlic in Olive Oil

Replace Spinach for escarole and serve with wellington

Last Update: 4/18/2005

Portion Size: 4 oz

Ingredients:	Yields: 6 Pound Portions: 24 4 oz	12 Pound 48 4 oz	24 Pound 96 4 oz
Escarole	6 Pound + 4 Ounce	12 Pound + 8 Ounce	25 Pound + 4 Ounce
Olive Oil	1 Cup + 2 Tablespoon	1 Pint + 1/4 Cup	1 Quart + 1/2 Cup
Garlic, Fresh <i>MINCED</i>	1/4 Cup + 1 1/2 Teaspoon	1/2 Cup + 1 Tablespoon	1 Cup + 2 Tablespoon
Kosher Salt	1 Tablespoon + 1 1/2 Teaspoon	3 Tablespoon	1/4 Cup + 2 Tablespoon

Procedure:

1. Place escarole in vegetable sink. Cover with a lot of cool water. (Be sure to wash escarole in plenty of water because inner leaves tend to trap sand.) Drain and spin dry. Dice into 1" pieces.
2. In a skillet or tilt skillet, heat oil.
3. Add garlic. Saute until golden brown.
4. Add escarole. Sprinkle with salt. CCP-- Cook, stirring constantly, for 5 minutes or until escarole wilts and minimum internal temperature is 140 degrees F. or above. CCP-- Hold hot (140 degrees F. or above) for service or cool quickly (per HACCP) to internal temperature of 40 degrees F. or below for use within 24 hours.

Portion: Serve 4 oz or as directed in recipes.

Shelf Life: If left over, do not reuse.