



# Lebanese Spinach and Oil

NIBBLEDISH CONTRIBUTOR

## Ingredients

I based this recipe on one similar to it from "Lebanese Mountain Cookery" by Mary Laird Hamady. I added some garlic and red currants. It is so delicious and simple to prepare.

1/4 cup olive oil

1 cup roughly chopped red onion

1 clove of garlic, minced

1 pound of fresh spinach

Salt and freshly ground pepper

Juice of one lemon

red currants (optional, but tasty and pretty-toasted pine nuts and golden raisins would also be nice)

Serve slightly chilled or at room temperature

## Instructions

Heat the oil in a saute pan and add the onion and garlic. Saute over low heat 2 to 3 minutes until they are soft, but not browned.

Wash the spinach and leave slightly damp to help steam the leaves.

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Add the spinach to the saute pan and wilt the spinach. Remove from the heat.

Add the lemon, salt, pepper, and red currants.