



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.

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

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