



## INSALATA D'ESCAROLA

- 1 Medium Head Escarole
- 2 Tablespoons Wine Vinegar
- 6 Tablespoons Olive Oil
- 4 Leaves Basil, Chopped  
Salt and Pepper

## DIRECTIONS

1. Remove outside leaves from escarole and place in cold water for 15 minutes.
2. Cut into 1 inch pieces.
3. Drain and dry well.
4. Place in a salad bowl.
5. Mix oil, vinegar, basil, salt and pepper.
6. Pour over salad.
7. Toss and mix well.