

Si Gum Chi Na Mul – Salad made with greens

1# spinach

1 qt. water

Wash the spinach. Bring the water to a boil, add spinach and cook for one minute. Rinse the spinach in cold water and drain well. Squeeze out excess moisture. Chop the blanched greens.

1 t. soy sauce

1T. sesame oil

½ clove garlic, crushed and chopped

1/8 t. pepper

Combine and mix thoroughly with spinach.

1 green onion, chopped

2 t. sesame seeds

Sprinkle onion and seeds on top.

This is the original recipe. But we have made it with turnip tops, beet greens, and kale. Adjust your blanching time so the greens are tender. Adjust the amount of seasoning to suit the amount of greens and your taste buds. It's a very forgiving recipe and it keeps in the fridge for up to a week.