



## Sauteed Bitter Greens with Craisins, Pine Nuts, Capers and Marsala

2 pounds of bitter greens (escarole, radicchio, endive, etc)\*\*

1 tablespoon minced garlic

1/4 cup Craisins\*

1/4 cup nonpareil capers (rinsed)

salt and pepper to taste

2 tablespoons olive oil

1/4 cup toasted pine nuts

1/4 cup dry or sweet marsala wine

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In large skillet add olive oil and garlic over medium high heat and saute until slightly golden. Add Craisins, pine nuts and capers and saute until all is bubbly. Add greens to pan and mix. Add marsala wine and cook for another 3-5 minutes, or until greens are cooked to your liking. Transfer to serving platter and salt and pepper to taste. Can be served immediately or left to cool to room temperature before serving.

\*\*There is a product called "Santa Barbara Salad Mix" that is a great combination of bitter greens. They are washed and ready to go.

\*These are dried and sweetened cranberries, if unable to find, golden raisins may be substituted.

