***Chef Wayne’s Sautéed Escarole***

1 cup canola or vegetable oil

2 Tbsp. chopped garlic

1 medium onion diced, fine

4 heads of escarole rough chopped

1 Tbsp. dry basil

½ tsp. salt

½ tsp. black pepper grounded

2 Tbsp. chopped parsley

1 cup grated Parmesan cheese

Heat oil and garlic until garlic becomes light brown. Strain garlic from oils and return oil to stove; add onions, sauté until transparent.

Add next five ingredients and stir over medium heat for ten minutes. Then add cheese and serve.

Recipe by: Chef Wayne Uccellini, Osborn Hill School