

## CHANTERELLE AND PARSLEY SALAD

1/2 POUND OF FRESH CHANTERELLES (3 CUPS)  
2 THIN SLICES OF FRENCH BREAD (LOAF, NOT BAGUETTE)  
1 CLOVE OF GARLIC  
2 BUNCHES OF ITALIAN PARSLEY  
OR 1 LARGE BUNCH OF WILD ARUGULA  
2 SHALLOTS  
CHAMPAGNE VINEGAR  
FRUITY OLIVE OIL

PICK THROUGH CHANTERELLES, SCRAPING OR BRUSHING OFF ANY GRIT. TRIM STEMS IF NECESSARY.

TEAR BREAD INTO 1-2 INCH PIECES. YOU SHOULD HAVE ABOUT 1 1/2 CUPS.

HEAT 1/3 CUP OF OLIVE OIL IN A FRYING PAN. PEEL AND CRUSH GARLIC. SAUTE IN THE OLIVE OIL, THEN REMOVE WITH A SLOTTED SPOON.

SAUTE BREAD ON A MEDIUM FLAME, TOSSING FREQUENTLY, UNTIL THE TORN PIECES ARE LIGHTLY BROWNEED. SALT AND REMOVE TO DRAIN ON PAPER TOWELS.

PUT A GENEROUS PINCH OF SEA SALT AND SEVERAL GRINDINGS OF FRESH PEPPER IN THE BOTTOM OF YOUR SALAD BOWL. WHISK IN ONE TBSP OF CHAMPAGNE VINEGAR. BEAT IN ABOUT 1/2 CUP OF OLIVE OIL.

PEEL AND FINELY DICE SHALLOTS. STIR INTO THE VINAIGRETTE.

PLUCK THE LEAVES OFF THE PARSLEY STEMS. ADD TO THE SALAD BOWL.

WIPE OUT FRYING PAN. RETURN TO THE STOVE AND HEAT A FEW TBSPS OF OLIVE OIL ON A MEDIUM FLAME. PUT IN THE CHANTERELLES AND SAUTE FOR 5 TO 10 MINUTES, DEPENDING ON HOW DRY THEY ARE. DON'T BE ALARMED IF THEY DISGORGE A LOT OF LIQUID. LET IT BOIL OFF AND CONTINUE TO SAUTE UNTIL THEY ARE LIGHTLY BROWNEED. SALT AND PEPPER.

TOSS CHANTERELLES AND BREAD WITH PARSLEY.

SERVES 4