



LETTUCE JAM

Adapted from *The Book of Greens* by Jenn Louis.

6 tablespoons neutral vegetable oil, divided

10½ ounces assorted lettuces (including outer leaves and damaged leaves)

2 large shallots, diced

1½ tablespoons drained capers

8 cornichons

3 tablespoons Dijon mustard

Fine sea salt, to taste

Place a large pan over high heat. When very hot, add ¼ cup oil. When the oil shimmers, add the lettuce and let it cook, undisturbed, 2-3 minutes or until the moisture has evaporated. Give it a stir and let it cook about 3-4 minutes or until the leaves become dry. Use a plastic spatula to scrape the lettuce onto a plate.

Return the pan to medium-high heat and add the remaining 2 tablespoons oil. Stir in the shallots and cook 2-3 minutes or until translucent. Scrape them onto the plate with the lettuce. Refrigerate until very cold.

Combine capers, cornichons and mustard in a food processor or blender. Pulse to chop, leaving the mixture chunky. Add the greens and onions; process until it's the consistency of a creamy dip. Season to taste with salt. Refrigerate in an airtight container up to 3 days.

Makes about 2 cups.

