

**Tri-Color Salad** (from *The New Vegetarian Epicure*, Anna Thomas)

1 medium bunch arugula  
1 medium head radicchio  
2-3 heads Belgian endive  
2-3 Tbsp fruity green olive oil  
balsamic vinegar, or any good wine vinegar  
salt and pepper to taste

Wash all the greens. Trim the arugula, discarding the thicker stems. Tear the arugula and radicchio into bite-size pieces. Slice the endive crosswise, discarding any tough inner core. Spin the greens in a salad spinner to get rid of any excess water, and toss them together in a large bowl.

Drizzle on the olive oil and toss the greens again until every leaf glistens. Sprinkle on a few drops of vinegar, and a little salt and pepper, and toss again before serving.