



Spicy Chinese Chrysanthemum Leaf Salad

I can't emphasize how delightful this salad is. That its super easy, super simple, is true as well. Steamed rice, rare grilled meat, sliced raw daikon, all are good alongside. In fact, I almost can't think of anything that wouldn't be.

- 1 nice big bunch chrysanthemum leaves, tough stems removed, cut into bite sized pieces
- 2-3 cloves garlic, grated
- knob ginger, about same amount in volume as the garlic, grated
- 2-3 tablespoons Chinese black vinegar
- 2-3 tablespoons soy sauce (preferably light soy)
- 1/2 teaspoon each salt and sugar, or to taste
- 1/4 cup bland vegetable oil
- 2 tablespoons chile crisp

1. Wash and blot-dry the chrysanthemum leaves, then set aside.
2. Combine the garlic with the ginger, black vinegar, soy sauce, salt, and sugar. Set aside.
3. In a small saucepan or heat proof bowl, heat the oil in either a microwave or stove top until it just begins to smoke, but doesn't boil or get scary. Remove from heat, and carefully, so that it doesn't splash back onto you and give you a nasty burn, add it to the liquid vinegar-soy sauce mixture. Stir for it to combine. When its mixed well, add the chile crisp and stir well together.
4. Pour over the chrysanthemum leaves and serve right away.