

# Espanaca al Ajillo



This is a real quick and easy way to do Spinach and it's so good it'll make your hair stand on end.

## Ingredients:

1. A bag of fresh Spinach
2. 6-8 fat cloves of Garlic
3. Olive Oil
4. Pepper Vinegar or a Lemon



Dump the spinach in a sink full of water.  
A lot of folks trim the stems but I like them.



You don't need near this much Garlic but I was doing some other things when I did this. You need about 6-8 fat cloves. The purple Garlic is often bigger but harder to peel.



Find a can of something and smack the cloves real hard.



This will make the peeling slip off easily.



Coarsely chop the Garlic.



Pour enough Olive Oil in a nice Green pan to cover the bottom.



Scoot it into the pan.



And put the fire on low.....or about 3.



Don't let the Garlic overcook.....no more than just starting to brown.





Drain and dump in the Spinach with only the water that clings to it.



Cover it and set the fire on low.



Cook it only until it wilts; no more, and at this point, you might add a little Lemon Juice.



Or you could add a little Pepper Vinegar. Here it is served with rice, grilled Chicken Tenders, Carrot Juice and plenty of Geriatric Pills. It also makes a good Tapa.

¡Buen Provecho!

