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Bold Winter Greens Salad

3 clove(s) garlic, (2-3 cloves), minced
1/4 teaspoon salt, Kosher
1/4 teaspoon pepper, black ground, or to taste
2 tablespoon vinegar, sherry
2 tablespoon lemon juice
4 whole anchovies, 3-4 fillets, rinsed and chopped
1/3 cup(s) extra-virgin olive oil
12 cup(s) lettuce, mixed greens, bitter, such as chicory, radicchio, and escarole
3 large egg(s), hard boiled

1. Place garlic to taste in a large salad bowl and sprinkle with salt and pepper. Add lemon juice and vinegar; let stand for 5 minutes. Stir in anchovies to taste. Whisk in oil in a slow steady stream until well combined.
2. Add salad greens and toss. Shred 3 egg whites and 1 egg yolk through the large holes of a box grater (reserve the remaining yolks for another use or discard). Sprinkle the salad with the grated egg.

