**TARTINE OF MUSTARD GREENS, PARMIGIANO-REGGIANO, CARAMELIZED ONIONS, AND OLIVE TAPENADE**

Though mustard greens have their own section elsewhere in this chapter, they are too good to just have that one spot. I cook them a lot, or adorn little plates of food with their delicate brethren, the Scarlet Frills variety, as done here on a simple open-faced sandwich. Serves 4

2 Vidalia onions

1 tablespoon peanut oil

Kosher salt

4 1-inch-thick slices sourdough bread

5 tablespoons olive oil

½ cup Olive Tapenade (recipe follows)

½ pound mustard greens (Scarlet Frills is especially great)

¼ pound Parmigiano-Reggiano cheese, shaved into thin slices

1 Cut the onions with the grain (lengthwise) into about ¹⁄8-inch-thick slices.

2 Place a medium saucepan over low heat, add the peanut oil and a generous amount of kosher salt, and slowly cook the onions, stirring frequently so they cook evenly, until they have fully caramelized. This should take about 45 minutes.

3 While the onions are cooking, preheat the oven to 425°F.

4 Place the sourdough slices on a baking sheet. Drizzle each slice with 1 tablespoon of the olive oil and season with kosher salt. Toast in the oven for 5 to 7 minutes, or until golden brown.

5 To assemble the tartines, spread the tapenade in a thin, even layer over the toasted sourdough slices. Top with a layer of the caramelized onions, followed by the mustard greens. Finish with the shaved Parmigiano-Reggiano, and drizzle the tartines with the remaining tablespoon of olive oil.

**OLIVE TAPENADE**

Makes 2 cups

1 orange

1 shallot, minced

1 tablespoon rinsed and minced anchovies

1 tablespoon capers, minced

1 tablespoon finely chopped fresh flat-leaf parsley leaves

¼ cup olive oil

1½ cups Kalamata olives, pits removed

Kosher salt

1 Using a microplane zester, zest and then juice the orange. Combine the zest and juice, shallot, anchovies, capers, parsley, olive oil, and olives in a food processor and pulse until smooth. Season with kosher salt, but make sure you taste it first because a tapenade contains a lot of salty ingredients.

2 This will stay fresh, tightly covered, in the fridge for 10 days.