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“Spiced Jerusalem Artichokes,” in *Native Harvest* by E. Barrie Kavasch [E 98 .F7 K38 1979b]

1 lb. Jerusalem artichokes, scrubbed and sliced

½ cup nut oil (I used peanut)

2 cloves wild garlic, chopped

2 tablespoons chopped chives

2 tablespoons chopped fresh dillweed

¼ c cider vinegar

Boil the Jerusalem artichokes in water to cover for 20 minutes. Drain. Combine the Jerusalem artichokes, nut oil, garlic, chives, and dill in a skillet; saute, stirring for 15 minutes. Add the vinegar and simmer for 5 more minutes. Serve hot.