

Broccoli Salad with Garlic and Sesame Vinaigrette

1 1 / 2 tsps red wine vinegar
1 tsp kosher salt, more to taste
2 heads broccoli, 1 pound each, cut into bite-size florets
3 / 4 cup extra virgin olive oil
4 fat garlic cloves, minced
2 tsps cumin seeds
2 tsps roasted (Asian) sesame oil
Large pinch crushed red pepper flakes.

1. In a large bowl, stir together the vinegar and salt. Add broccoli and toss to combine.
2. In a large skillet, heat olive oil until hot, but not smoking. Add garlic and cumin and cook until fragrant, about 1 minute. Stir in sesame oil and pepper flakes.
3. Pour mixture over broccoli and toss well.
4. Let sit for at least 1 hour at room temperature, and up to 48 (chill it if you want to keep it for more than 2 hours). Adjust seasonings (it may need more salt) and serve.

From <http://cooking.nytimes.com/recipes/1016146-broccoli-salad-with-garlic-and-sesame-vinaigrette>