



FARMSTAND BRAISED KALE

Serves 6-8

- 2 pounds kale *
- 6 pieces smoky bacon
- 1 medium white onion*
- 2 cloves garlic, mashed into a paste with ½ teaspoon salt and ¼ teaspoon pepper *
- 2 oranges

Wash greens well and remove stems. Gathering a few leaves at a time, roll into a tight cylinder and slice crosswise as finely as possible to create thin ribbons.

Cook bacon in a large heavy skillet over medium heat to allow fat to render. Remove bacon, leaving fat in the pan. Add the chopped onion and cook about 3 minute until soft. Add the garlic past and stir quickly. Add the greens, some at a time, stirring quickly. Reduce heat to low, cover and simmer, until greens are tender, 5 – 10 minutes. Do not over cook, they should still be a bit crisp. Taste for salt and pepper, place in the center of a platter and top with the cooked crumbled bacon.

Adapted from *The South American Table* by Maria Kijac

*Available at the Farmstand

