

Seasonal Eating



Chard with Bacon

2 pounds fresh Swiss chard, trimmed and torn
8 slices bacon, diced
2 onion, chopped
4 cloves garlic, minced
1 teaspoon salt
1/2 teaspoon black pepper

Steam chard 10-15 minutes, stems first for 10 and then add the leaves. Meanwhile, in a non-stick skillet, cook bacon until crisp. Drain, reserving 1 teaspoon of the drippings. Sauté the onions and garlic in the drippings until tender. Drain the chard and add to onion mixture. Add salt and pepper and bacon. Heat through.