

Cleveland County Kitchen  
April, 2017  
Food of the Month – Swiss Chard  
Chef Tom Greene  
Chef's Recipe



## Wilted Chard with Shallots and Vinegar

**Ingredients:**

- 1 Bunch Swiss Chard, ribs and stems separated from leaves
- 2 TBS Extra Virgin Olive Oil
- 2 Large Shallots, thinly sliced into rings
- 2 Cloves Garlic, grated
- Kosher Salt
- 2 tsp. Sherry Vinegar or Red Wine Vinegar

**Directions:**

Cut Swiss Chard stems into very small pieces. Tear leaves into 2" pieces and rinse well (you'll want some water still clinging to the leaves.)

Heat oil in a large skillet over medium high heat. Add chard stems, shallots and garlic and season with salt. Cook stirring occasionally, until vegetables are starting to soften but haven't taken on any color, about 2 minutes. Add chard leaves, season with salt and cook, tossing occasionally, until leaves are tender and have released some liquid, about 3 minutes (stems will have a bit of crunch). Mix in vinegar, taste and season with more salt if needed.

Serves: Four

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## Braised Swiss Chard with Bacon and Hot Sauce

**Ingredients:**

2 Large Bunches Swiss Chard  
2 TBS. Apple Cider Vinegar  
2 Tbs. Mild Hot Sauce  
2 tsp. Brown Sugar  
1 TBS. Vegetable Oil  
6 Oz. Bacon, Finely Chopped  
1 Large Onion, Finely Chopped  
8 Garlic Cloves, Thinly Sliced  
Kosher Salt and Freshly Ground Black Pepper

**Directions:**

Remove Ribs and Stems from Swiss Chard leaves, cut in half lengthwise and cut into 2" pieces, set aside. Combine vinegar, hot sauce and brown sugar stir until brown sugar is dissolved, set aside. Heat oil in a large pot over medium heat. Cook bacon until lightly browned and crisp, 7- 10 minutes. Add onions and cook until softened about, about 5 to 8 minutes. Add garlic and chard stems, season with salt and pepper. Cook stirring occasionally until stems are crisp-tender, 7 -10 minutes. Add Swiss Chard leaves a handful at a time letting them wilt slightly before adding more. Add sauce and stir to coat. Add salt and pepper if needed.

Serves: Eight

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