

Braised Kale

Ingredients:

6 slices smoked Bacon, diced
3 large Shallots, thinly sliced
3 lbs Kale, thick stems removed, roughly chopped
1 cup Apple Cider juice
3 tbsp Apple Cider vinegar
Kosher salt and freshly ground pepper
3 cups Apple butter

Directions:

Heat a large sauce pot or Dutch oven over moderate heat.
Add the bacon and cook 15 minutes until crisp.
Remove bacon from the pan with a slotted spoon and drain on a paper-towel lined plate.
Drain all but 1 tbsp of fat from pan.
Add shallots and sauté 4-5 minutes or until tender, stirring occasionally.
Add kale and cook 7 minutes or until wilted, stirring frequently.
Add apple cider and vinegar; cover the pan and cook 7-10 minutes, stirring occasionally.
Season to taste with salt and pepper.
Crumble bacon and stir into Kale.