Braised Kale with Bacon and Cider
From – myrecipes.com

2 bacon slices
1 ¼ cups thinly sliced onion
1 lb chopped kale
1/3 cup apple cider
1 Tbsp apple cider vinegar
1 ½ cups diced Granny Smith apples (about 10 oz)
½ tsp salt
¼ tsp freshly ground black pepper

• Place a Dutch oven over medium heat.
• Add bacon. Cook 5 minutes or until crisp, stirring occasionally. Remove bacon from pan, reserving 1 tsp drippings in pan. Crumble bacon and set aside.
• Increase heat to medium-high.
• Add onion to pan. Cook 5 minutes or until tender, stirring occasionally.
• Add kale. Cook 5 minutes or until wilted, stirring frequently.
• Add cider and vinegar. Cover and cook 10 minutes, stirring occasionally.
• Add apples, salt and pepper. Cook 5 minutes or until apple is tender, stirring occasionally.
• Sprinkle with bacon.

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