

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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