

Kale with Garlic and Bacon

This is a perfect fall side dish! Shredding the kale allows you to cook it for a shorter period of time, so it retains an appealingly bright color and is gentler in flavor than if it had been slow-cooked.

YIELD

Makes 8 servings

ACTIVE TIME - 50 min

TOTAL TIME- 1 hour

INGREDIENTS

- 2 1/2 pounds kale (about 4 bunches), tough stems and center ribs cut off and discarded
- 10 bacon slices (1/2 pounds), cut into 1/2-inch pieces • 4 garlic cloves, finely chopped
- 2 cups water

PREPARATION

1. Stack a few kale leaves and roll lengthwise into a cigar shape. Cut crosswise into 1/4-inch-wide strips with a sharp knife. Repeat with remaining leaves.
2. Cook bacon in a wide 6- to 8-quart heavy pot over moderate heat, stirring occasionally, until crisp, then transfer with a slotted spoon to paper towels to drain. Pour off and discard all but 3 tablespoons fat from pot, then cook garlic in remaining fat over moderately low heat, stirring, until pale golden, about 30 seconds. Add kale (pot will be full) and cook, turning with tongs, until wilted and bright green, about 1 minute. Add water and simmer, partially covered, until just tender, 6 to 10 minutes. Toss with bacon and salt and pepper to taste.

Cooks' note:

Large kale leaves are easier to cut in the manner described in this recipe. If all you can find are small leaves, just coarsely chop them.