Kale Recipe:

Ingredients:

2 bunches of kale trimmed and torn

8 strips of bacon diced

2 large onions chopped

4 garlic cloves minced

1 tsp salt

1/2 tsp pepper

Directions:

- 1. In a large pot bring 1 inch of water to a boil. Add kale and cook until tender 10 to 15 minutes.
- 2. Meanwhile in a large nonstick skillet cook bacon over medium heat until crisp. Using a slotted spoon remove to paper towels to drain, reserving 1 tsp drippings. Add onions and garlic and cook until onions are tender.
- 3. Drain kale and stir into onion mixture. Add salt, pepper and reserved bacon. Heat thoroughly and serve.

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