



LeiHall Farm Recipes

LeiHall Chard/Braising Greens with Yellow Raisins

One Large bunch Swiss chard, or Mixed Braising Greens
2 Fresh Large Cloves Garlic
2 pinches Salt
2 Tablespoons of Extra Virgin Olive Oil
3/4 cup Water
3/4 Cup Yellow Raisins

Chop fresh garlic cloves and place in a bowl with salt. Let sit about 15 minutes. Set aside. Pull or cut greens from Braising Greens. Discard stems. Note- If using Chard- chop entire stem and leaves, as the stems from chard are wonderful and sweet! Coarsely chop greens. Set aside. Crush garlic and salt mixture with a mortar and pestle until it makes a paste. Sauté garlic mixture in olive oil in a large, deep skillet or WOK until lightly brown. Garlic mixture will burn quickly so stir-fry quickly on medium heat.

Add greens and stir fry mixture for an additional 5 minutes to coat greens with olive oil and garlic mixture. Add water and yellow raisins. Simmer covered, on low heat for 15 minutes. Drain off any excess water if there is any. Add salt and pepper to taste if needed.