



October 2nd Chef Demo by Chef Adam Evans of Craftbar

Braised Kale with Guanciale, Salami, Turnips and Peppers

Ingredients:

1.5 lb of Kale *HEIRLOOM GARDENS*

1/2 pound salami *PINE STREET MARKET*

½ pound guanciale *SPOTTED TROTTER*

1 small onion

2 cloves garlic

8 assorted peppers *GREENOLA FARM*

10 small turnips *HERITAGE FARMS*

extra virgin olive oil

2 cups chicken stock

Salt, Pepper & vinegar to taste.

Cut salami and guanciale into small pieces. Dice onion and mince garlic. Slice the peppers into rings. After washing and scrubbing the turnips cut each one in half. Wash the Kale take the stem away from the green, set aside.

In a large sauté pan add extra virgin olive oil and the guanciale/salami mixture. Begin to sweat these out, on high heat, until they start to get crispy. Next you will add the turnips, when they begin to roast and turn golden brown add the onions, garlic and peppers. Turn the heat to low and season with salt and fresh ground black pepper.

Let these vegetables get soft and remove them from the pan into a bowl. Place the sauté pan back on the heat, add more olive oil and add the kale. Season the kale with salt and pepper and begin to cook down. Once these greens are wilted you can add the mixture of bacon, onions, peppers back in. Add 2 cups of chicken stock and simmer on a medium heat. This needs to simmer for at least 10 mins or until the greens are tender. Add splash of vinegar (apple cider or distilled white vinegar) to taste.

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