

Sautéed Greens

Ingredients

- ½ lb greens (such as kale, chard, kohlrabi leaves, bok choy, beet greens, alone or any combination)
- 2 Tbsp lard (or olive oil, butter, bacon grease)
- ¼ cup chopped onion (optional)
- Salt
- Freshly ground black pepper

Directions

1. Coarsely chop greens into one-inch strips.
2. Heat lard in skillet over medium heat.
3. Add optional onion and sauté until tender.
4. Toss in greens and stir to coat with lard.
5. Add salt (1/2 tsp or to taste), freshly ground pepper, and ½ cup water. Stir again and cover with tight fitting lid.
6. Reduce heat to low and cook 8-10 minutes or until desired tenderness.