



Stillwater Farmers' Market

Eat Fresh...Eat Local

Kimchi-Creamed Greens

Adapted for *The Recipe Table* by Cindy Alexander (from a recipe by Hugh Acheson), 8-10 servings

½ pound bacon diced

1 large onion, cut into ¼ inch dice

2 pounds greens, cut into ½-inch ribbons (spinach, stemmed collard greens or kale)

¼ cup sherry vinegar or unseasoned rice wine vinegar

1 TB honey

2 cups chicken stock (1 cup if using spinach)

1 tsp kosher salt, plus more to taste

2 cups heavy cream (1½ cups if using spinach)

2 cups finely chopped kimchi (1½ cups if using spinach)

In a large pot, cook the bacon until it is just beginning to brown. Add the onion and cook over moderate heat, stirring often, until it is soft and golden brown, about 10 minutes. Add the greens and cook over moderately high heat, stirring, until they are wilted, about 10 minutes (5 minutes for spinach). Add the vinegar and boil for 1 minute. Add the honey, stock, water, and salt. Cover and cook, stirring a few times, until the greens are nearly tender, about 5 minutes for spinach, 45 minutes for kale, and 1 hour for collards. Uncover and continue to cook until the greens are tender but not mushy and most of the liquid has boiled off.

Meanwhile, in a small saucepan, simmer the cream over moderate heat until reduced by one-third, about 15 minutes. Add the kimchi and remove from the heat.

When the greens are done, stir in the kimchi cream. Taste for seasoning, adding salt if needed. You can also add a dash of cayenne pepper if you would like more heat.

Notes from Cindy:

To cook the bacon, put it in the pan, barely cover it with water and cook over high heat until the water is almost gone. Reduce the heat and continue to cook, stirring occasionally until is done. This method is fast and minimizes splatters.

I think this recipe would be good with Swiss chard. Chop the stems and add them to the pot first. Once they have softened add the leaves. They don't take as long to cook as collards or kale, check them at about 30-45 minutes. Generally, I like the greens in this recipe to be tender but not totally soft.