



**Kale or chard with Hare Hollow's Barrel Aged Balsamic Serves 2-4**

**This is such a simple method of preparing a very healthy side dish. Next time you are shopping at the farmer's market pick up some Chard or Kale and try this recipe.**

2 quarts water

1 tsp kosher salt

1 bunch kale or chard

Boil water and add salt

1-2 Tablespoon Barrel Aged Balsamic

1 Tablespoon Hare Hollow Olive Oil

Bring water to boil and add kosher salt.

Cut the stocks off the chard or kale greens and rough chop the leaves into 3 inch pieces

Plunge greens into boiling water and boil for 3-5 minutes until tender. (Kale will take longer than the chard.)

Strain greens in a colander and press out excess water with the back of a spoon,

Place on serving dish and sprinkle with Hare Hollow's Barrel Aged Vinegar and Olive Oil.

Sprinkle with kosher salt and fresh cracked pepper if desired.