

Swiss Chard with Sweet-and-Sour Ginger Sauce

Source: *Farmer John's Cookbook: The Real Dirt on Vegetables*

Save removed chard stems for another recipe.

Serves 4

- 1 c. vegetable, chicken, or beef stock, or water
- 1/2 lb. chard, stems removed, leaves torn into bite-sized pieces
- 4 scallions, thinly sliced (about 1/3 c.)
- 2 tbsp. white vinegar
- 1 tbsp. light brown sugar
- 1 tbsp. finely chopped or grated fresh ginger
- 1 tsp. red pepper flakes

Bring stock or water to boil in a large skillet or pot. Add chard and cook, stirring, until wilted, about 1 minute.

Drain chard, saving cooking liquid. Transfer chard to individual plates and garnish with scallions. Season with salt and pepper to taste.

Pour reserved cooking liquid back into the skillet or pot and bring to a boil over high heat. Boil until reduced to 1/3 c., about 8 minutes. Add vinegar and brown sugar. Stir in ginger and red pepper flakes. Boil for 30 seconds. Remove from heat.

Spoon mixture over the chard. Serve immediately.