

PICKLED SWISS CHARD STEMS

New York Times

Time: 20 minutes plus marinating

- Stems from 2 bunches Swiss chard
- 2 cups vegetable stock or water
- 3 bay leaf
- 1 1/2 tbsp. Extra virgin olive oil
- 1/2 cup cider vinegar
- 1/2 tsp. Sugar
- Salt and freshly ground black pepper

1. Cut stems in pieces 1/2-inch wide and 2 inches long. Place in a saucepan with stock and bay leaf, and simmer 10 minutes, until tender. Drain and place in shallow glass or ceramic dish with bay leaf.
2. Mix oil and vinegar together, and pour over chard stems. Season with sugar, salt and pepper. Refrigerate, and allow to marinate overnight and up to four days before serving.

Yield: 6 or more servings as a condiment or in salad.