

Savoy Cabbage with Bacon

Savoy cabbage is delicious, delicate cabbage. Braised with bacon, white beans and sage it makes a wonderful Sunday night supper with crusty bread. It's also terrific served with roast duck or lamb for a great fall dinner party. High-quality smoked ham or sausage can be substituted for the bacon.

- 3 thick slices bacon, preferably applewood-smoked
- 2 large cloves garlic, minced
- 2 small tender leeks, split, rinsed, thinly sliced
- 1 lg. Savoy cabbage, core removed, thinly sliced
- 1 cup chicken stock or broth
- 1/4 cup dry white wine
- 1 1/4 cups cooked white beans or 1 (15.8 oz.) can rinsed and drained
- 1 Tbsp. finely julienned fresh sage
- 1 Tbsp. finely julienned snipped chives
- Freshly ground pepper

Cook bacon in 12-inch non-stick skillet over medium-high heat until crisp, about 3 minutes. Use slotted spoon to set bacon aside. Drain off all but 2 tablespoons fat.

Add garlic and leeks to skillet. Cook until fragrant, about 2 minutes. Add cabbage, chicken stock, white wine and beans. Gently toss to combine. Simmer until cabbage is just beginning to wilt, about 3 minutes. Crumble bacon. Toss cooked mixture with bacon, sage, chives and pepper. Adjust seasoning. Serve immediately. Makes 4 main-course servings.



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