Sides/Sauteed Kale

- A: 1/3C olive oil 3c garlic, sliced
- B: 1 bunch kale, stemmed & chopped
- 1/2C vegetable stock
 C: 2T red wine vinegar salt & pepper red pepper flakes
- Heat (A) in pan over medium heat, oil first then add garlic and cook.
 Raise heat to high, add (B), and toss. Cover for 5 minutes until kale wills.
- 3. Season with (C) and serve.

\$Id: sauteed_kale,v 1.1 2017/05/28 13:39:25 deaven Exp \$



From the kitchen of David and Jennifer Deaven