

## **Kale with Garlic and Bacon**

2 1/2 pounds kale (about 4 bunches), tough stems and center ribs cut off and discarded  
10 bacon slices (1/2 pounds), cut into 1/2-inch pieces  
4 garlic cloves, finely chopped  
2 cups water

Stack a few kale leaves and roll lengthwise into a cigar shape. Cut crosswise into 1/4-inch-wide strips with a sharp knife. Repeat with remaining leaves.

Cook bacon in a wide 6- to 8-quart heavy pot over moderate heat, stirring occasionally, until crisp, then transfer with a slotted spoon to paper towels to drain. Pour off and discard all but 3 tablespoons fat from pot, then cook garlic in remaining fat over moderately low heat, stirring, until pale golden, about 30 seconds. Add kale (pot will be full) and cook, turning with tongs, until wilted and bright green, about 1 minute. Add water and simmer, partially covered, until just tender, 6 to 10 minutes. Toss with bacon and salt and pepper to taste.