

Chard Stem Gratin

Center ribs cut from 1 bunch swiss chard, cut into 1/2 – 1 inch chunks
3 strips all-natural / organic / homemade bacon cut into 1/2 inch strips *
3 large garlic cloves, minced
1 small handful parsley, chopped
1 tomato, seeded and chopped
1.5 T heavy cream or leftover Bechamel sauce (substitute milk with a little melted butter if you don't have cream on hand)
a generous grating of gruyere or parmesan cheese (any hard salty cheese would work here)

Preheat oven to 450 degrees.

Bring a pot of water to a rolling boil, add chard, and blanch for 6-7 minutes. Drain, and place in a small baking dish.

Heat a frying pan over medium-high heat. Add bacon and cook until crisp. Remove with a slotted spoon and add to baking dish. Remove all but about 1/2 – 1T of the rendered fat. Add garlic and saute for about a minute. Add to baking dish. Mix parsley and tomato into baking dish, drizzle with cream, and top with grated cheese. Bake for approximately 13-15 minutes, until cream is bubbly and cheese is starting to brown. Enjoy!