

Dark Greens with Cranberries

Author: From the Food Network via Coffeepot & Cornbread's blog

***Carolyn T's
Main Cookbook***

Servings: 4



1. Soak cranberries in the red wine. (If you're tight for time, put them in the microwave for 45 seconds to soften them.)
2. Heat the oil in a very large, deep skillet over medium-high heat. Add bacon and crisp for 3-4 minutes. Add onion and cook for about 3 minutes. Add garlic and stir for about one minute. Do not allow the garlic to brown. Add the chopped red chard and wilt it for about 2-4 minutes. Season with salt, pepper and nutmeg. Stir in the cranberries and wine. Cook for one minute then add the stock and simmer it for a few minutes just to combine the flavors. Serve piping hot.

- 1/4 cup dried cranberries**
- 1/3 cup red wine**
- 2 tablespoons extra virgin olive oil**
- 4 slices bacon, chopped**
- 1 medium red onion, thinly sliced**
- 2 tablespoons chopped garlic**
- 2 bunches swiss chard, red type**
- Salt and freshly ground black pepper**
- Freshly ground nutmeg**
- 1/3 cup chicken stock, or turkey stock**

***Blog: Carolyn T's Blog:
<http://tastingspoons.com>***

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*Per Serving (excluding unknown items): 136 Calories;
10g Fat (72.3% calories from fat); 3g Protein; 6g
Carbohydrate; 1g Dietary Fiber; 5mg Cholesterol;
314mg Sodium. Exchanges: 1/2 Lean Meat; 1
Vegetable; 0 Fruit; 2 Fat.*