

Nat Hale's Swiss Chard With Cheese

1–3 bunches of Swiss chard, especially red or rainbow variety (10 good sized stocks or 20–30 smaller or thinner stocks)
2 tbsp. olive oil
2 tbsp. butter or ghee (see note)
3 cloves of garlic, pressed or diced
1 cup white wine, such as Viognier
1 tbsp. good-quality organic balsamic vinegar (not “vinagrette”)
1 tbsp. spiced rum, such Kraken or Gosling)
2 tbsp. of soft cheese, such as goat cheese or havarti (The original recipe calls for Aldi's Eden Vale goat cheese with honey. If you like goat cheese, add 1 tsp. raw honey to your favorite brand of organic goat cheese. Otherwise, try Ostenborg Horseradish and Chive Havarti.)

Wash the chard and separate the leaves from the stems. Tear the leaves into bit sized pieces and cut up the stems.

In a deep skillet, heat the butter and olive oil. When butter melts, add garlic. Add wine and chard stems. Cover and cook on medium until stems are soft.

Add chard leaves. Cover and cook until the leaves have reduced in size and most of the liquid is evaporated. Stir occasionally and reduce the heat if you plan to leave unattended.

Add balsamic vinegar, spiced rum, and cheese. Cover until cheese melts. Serve.

Note: I recommend using Ghee as it doesn't burn as easily as regular butter. You can also omit the butter and increase the olive oil slightly.
–Nat Hale–