

## **Kale and Bacon**

1/2 lb. bacon

2 tbs. butter

1 medium chopped onion

1 clove minced garlic

1/3 c. chicken broth

1 lb. chopped, stemmed kale

3 medium peeled, diced potatoes

2 tsp. red wine vinegar

salt and ground pepper to taste

In large saucepan, cook bacon until crisp. Drain on paper towels. Crumble and reserve. Save 1 tablespoon bacon drippings in pan. Add butter and cook onion and garlic 5 minutes over medium-low heat. Add chicken broth and kale. Cook covered, 5 minutes. Stir in potatoes and cook until tender, about 15 minutes. Sprinkle with vinegar. Add salt and pepper. Top with crumbled bacon.