

*Ruby Chard
with Garlic, Chili, and Lemon
by Chef Tom Douglas*

THE ART OF
AGING

Serves 4

Ruby chard is a variety of chard with red stems and red veined leaves, but you could use other types as well. It's important to clean greens well under cold running water and to separate the tough stems from the tender leaves. We like to squeeze the lemon wedges over the wilting chard and then throw the squeezed lemons right into the pan. It's important to add the lemon at the last minute, or the dish will discolor.

For this much chard, you either have to use more than one pan, have a really large pan, or cook the chard in batches. A tip for preparing larger quantities of this dish: There is a lot of volume in chard leaves (and greens in general). If you want to make chard for more than 4 people, you could blanch the chard first in a big pot of boiling water, shock it in ice water, then squeeze all the water out. Then, when you are ready, reheat the chard by sautéing it in the olive oil and garlic, and you won't need quite as much pan space.

- 3 bunches ruby or other chard (12 cups loosely packed cleaned leaves)
- ¼ cup olive oil
- ¼ teaspoon crushed dried red chili flakes
- 2 teaspoons minced garlic
- freshly ground black pepper
- 4 lemon wedges

Stem and wash the chard. Heat a large sauté pan with the oil and red chili flakes over medium-high heat. Add the chard and garlic. Wilt the leaves over medium-high heat, stirring occasionally and well (to mix in the garlic), about 3 to 5 minutes. When the leaves are wilted, season to taste with pepper and squeeze the lemon wedges into the pan. Throw the squeezed wedges into the pan. Divide the chard between 4 plates and serve immediately.

It's nice to dice the Red Stems and cook in a separate pan with 1 teaspoon olive oil. Braise on low for approximately 10 minutes or until tender. Sprinkle over your sautéed Ruby Chard leaves.