



Hot, Garlicky Greens

Sheila Essig, April 2012

I made greens the other night with a hot, Mexican flavor. We served them with quesadillas that my youngest daughter, Sophie, made with queso fresco and fresh corn tortillas, and fresh (frozen) red beans that my husband, Rob, made with rosemary and Tomato Mountain's Tomatillo Salsa.

Wash and prep greens (I used a large batch of **Red Rain*** and later added a small batch of **spinach**), cut the Red Rain into about thirds (maybe 3" slices) and rinsed it. Using a heavy pot set over a medium heat, coat it lightly with oil (I used **olive oil**, you could alternatively use canola or peanut). Slice **2 red onions** into thin wedges; cook in the oil about 10 minutes until they start caramelizing. Add **a lot of garlic** and **a dry hot pepper** (yes, once more from last year's CSA). When the garlic begins to smell good and look golden (but *not* brown), less than a minute later, add the damp Red Rain **[PIX #1]** and **salt**; stir into the onion mixture and cover the pot. Maybe 3 or 4 minutes later uncover the greens and add the spinach. Take it off the heat a minute or two later, as soon as it has wilted.

**Red Rain benefits from more cooking than the spinach and some other greens. You can substitute kale (with toughest parts of the stems removed) wherever I use Red Rain.*

I used the leftover greens as a base for a frittata the next day. Leftovers can also be frozen to easily take out for a quick dish (if you use a zip lock bag be sure to take as much of the air out as possible).