Locals Choice Club

Recipes for pairing with Locals Choice Club September 2011 Selections

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Braised Kale with Goat Cheese, Hazelnuts and Sun Dried Tomatoes

Pair with both the Peterson Barbera La Stupenda 2009 and the Bedarra Bonfire Blend 2009

Ingredients:

- 2 tablespoons extra-virgin olive oil
- 5 cloves garlic halved, smashed, and peeled
- 2 tablespoons finely chopped oil-packed sun-dried tomatoes
- 7 ounces kale leaves from about 1/2 large bunch, stemmed and washed and cut into 1-inch ribbons
- 1/2 teaspoon salt
- Freshly ground black pepper
- 1/2 cup low-salt chicken stock
- 1/2 teaspoon balsamic vinegar
- 1/2 ounce crumbled goat cheese
- 1/2 cup hazelnuts toasted and chopped

Directions:

Heat the olive oil in a Dutch oven over medium heat. Add the garlic and saute, stirring, until starting to brown, 2 to 3 minutes.

Add the sun-dried tomatoes. Add the kale, tossing to coat it well with the oil. Season with the salt and a few grinds of pepper, and continue stirring until all the kale is wilted.

Add the stock, bring to a boil, reduce to a simmer, cover and cook until the kale has softened, about 8 minutes.

Uncover, turn the heat to high, and boil away the remaining liquid, stirring frequently, until the pan is almost dry. Take the pan off the heat.

Season with the vinegar and stir to combine.

Transfer to a small serving dish or plates. Top with the crumbled goat cheese, and garnish with hazelnuts.