

## Greens Again, Dammit

Rapini is one of my favorite greens, especially at this time of year. Farmers will plant them later in the year because they can handle colder temperatures and light freezes. The fresher they are the better; if they have been picked too long the bitter components will become more pronounced. You can substitute any greens for this recipe, as well as adding bacon or salt pork to replace some or all of the olive oil.

1 bunch Rapini

6 cloves Garlic

1 ea. Jalapeno or 2 milder peppers, de-seeded and sliced

1 large or 2 small tomatoes, cored and large dices

At least ¼ c. olive oil

Salt and pepper

1. Discard first inch of stems from the rapini. Slice stems thinly and roughly chop the leafy tops. Wash well in two changes of water.
2. Heat olive oil in a wide skillet with garlic slices. When the garlic turns white and sizzles, add peppers. Cook for a minute and add rapini. Sauté until rapini begins to wilt.
3. Add tomatoes and reduce heat. Tomatoes should get soft. Cook until sliced stems become tender. Adjust seasonings and serve.