



The secret to being a good cook is to use great ingredients. The secret to being a great cook is to use your ingredients with love. MH

## **BEET GREENS BRUSCHETTA WITH BALSAMIC DRIZZLE AND CHILIES**

Serves 6

1 large bunch young beet greens, rinsed thoroughly  
2 ounces guanciale\* or pancetta, chopped  
3 tablespoons extra virgin olive oil  
2 cloves of garlic, minced  
2 dried red chilies, crushed  
Reggiano-Parmigiano, for grating  
Balsamic Glaze\*\*  
Ciabatta

### **THE STEPS:**

- Place a large stock pot with 2" of lightly salted water over high heat and bring to a boil.
- Put beet greens in boiling water, beet end first. Don't worry about pushing the green ends into the water. Boil beet ends for 5 minutes.
- Remove pot from heat and set aside.
- Meanwhile, place a large skillet over medium high heat and add olive oil.
- When oil is hot, add chopped guanciale or pancetta and sauté until crispy.
- Add garlic and chilies to skillet - sauté for 1 minute.
- Using long tongs, lift beet greens from stock pot allowing most of the water to drip off.
- Add greens to skillet and toss well making sure the beet greens are well coated with the olive oil mixture. *Cook until most of the water has evaporated.*
- Remove skillet from heat.
- Slice 6 large, thick pieces of ciabatta and place on a baking sheet.
- Drizzle bread generously with extra virgin olive oil then place bread under your broiler.
- When the top is nicely toasted, remove baking sheet from the oven and repeat procedure for the other side.
- Divide beet greens between the 6 slices of toasted ciabatta
- Season with sea salt and freshly ground pepper.
- Grate Parmigiano over all and finish with a flourish of balsamic glaze\*\*

\* Guanciale is a specialty pork product made from the pig's jowl.

\*\* Balsamic Glaze can be found in the vinegar section of most supermarkets.

**THE LOVE:** This dish is rustic Italian at it's finest. Don't fuss with it - just have fun!