

RAINBOW CHARD with SOY COMPOUND BUTTER

INGREDIENTS

1 bunch Rainbow Swiss Chard
1 teaspoon Garlic, minced
¼ Cup Sweet Rice Wine or Sherry
½ Cup Butter, at room temperature
2 Tablespoons Cilantro, minced
2 tablespoons Green Onions, minced
3-4 Tablespoons Soy Sauce

DIRECTIONS

Place softened Butter, Cilantro & Green Onions in a mixing bowl and use electric beaters to whip together. Add one Tablespoon at a time of the Soy Sauce until incorporated- taste after 3 to see if 4th Tablespoon is needed, or maybe just a bit more!

Transfer Compound Butter to a sheet of Wax or Parchment paper and shape into a cylinder and place in the refrigerator.

Allow to firm up about 30 minutes and then shape some more by rolling on bench- this is harder than it looks to make in to a perfect cylinder!

When ready to use, remove stems from the Chard leaves and chop into ½ inch pieces. Sauté stem pieces in a pan for about a minute and then add Garlic. Chop the remaining leaves and add to pan and mix in with tongs.

Pour in Rice Wine and allow to cook for a couple minutes longer.

Serve straight away with rounds of the Soy Compound Butter on top so that they melt in.