

Blueberry and Chard Sauté

To be served over grilled boneless quail, roasted chicken, or grilled pork chops

2 slices bacon, julienned

2 bunches Swiss chard, julienned about ¼-inch thick, stems included

1 peeled shallot, cut into 1/8-inch rings

½ pint blueberries

1 Tbsp unsalted butter

1 Tbsp honey

Salt and pepper

Brown bacon in pan. Add shallot and butter and sauté for 20 seconds. Add chard. When the chard is slightly wilted, add blueberries and sauté until the fruit just starts to split. Add honey and salt and pepper to taste.