

Grandmother's Swiss Chard

1 bunch Swiss chard
3 Tbsp unsalted butter
1 Tbsp olive oil ½ to 1 tsp sugar
1 Tbsp chopped fresh rosemary
1/3 c golden raisins
2 Tbsp pine nuts
Freshly ground salt and pepper to taste

Remove the stems and ribs from the Swiss chard leaves, and roughly slice. In a large frying pan over high heat, melt the butter with the oil until it's sizzling. Add the sugar and stir until just brown, about 1 minute. Immediately add the Swiss chard and rosemary and stir well to coat the chard with butter. Cook until the chard wilts to half its volume, 1-1 ½ minutes. Add the raisins and stir to distribute evenly. Add the pine nuts and continue to cook over high heat to evaporate any excess moisture. Total cooking time should be about 3 minutes. Season with salt and pepper, and serve immediately.