



Herb Jam

Ingredients:

- 5 Cups hearty greens, such as Swiss chard, kale, & collards, *wilted is fine*
- 3 Cups tender herbs, such as parsley, cilantro, basil & tarragon, *wilted is fine*
- 2 cloves garlic
- ¼ Cup plus 1 Tablespoon extra-virgin olive oil
- 4 kalamata olives, pitted and finely chopped
- 1 teaspoon capers, drained and finely chopped, optional
- Large pinch brown or granulated sugar, plus more to taste
- Pinch crushed red pepper flakes, more to taste
- Kosher salt to taste
- 1 teaspoon fresh lemon juice or white wine vinegar

Instructions:

1. Remove the stems from the greens and herbs. Roughly chop or tear the leaves.
2. Set a steamer basket in a large saucepan filled with 2 inches of water. Bring to a boil and add the greens, herbs and garlic. Cover, reduce the heat to a simmer and cook until all greens and the garlic are tender, about 10 minutes. (Tougher greens like collards may take 5 minutes more.) Remove from the heat and let the mixture stand until cool enough to handle. Chop finely; you're looking to make a rough paste.
3. Heat ¼ cup of the olive oil in a medium pot over medium heat. Add the olives and capers if using and cook, stirring, until fragrant, about 1 minute. Add the chopped greens mixture, sugar, red pepper flakes and a large pinch of salt. Reduce the heat to medium-low and cook, stirring constantly, until the greens have cooked down and dried out some, about 4 minutes. Stir in the remaining 1 Tablespoon olive oil and the lemon juice. Adjust the seasoning with more salt and sugar if needed.
4. Let cool to room temperature. Refrigerate in an airtight container for up to 5 days.

Serving Suggestion:

Spread herb jam on toast with feta or goat cheese for a quick snack. Herb jam is also delicious mixed into eggs for breakfast.