

Swiss Chard Gratin

adapted from Chez Panisse Vegetables

1 large bunch chard
1 small onion, diced
1 clove garlic (or 1 garlic scape)
1.5 tbsp butter
1 cup milk
1 tbsp flour
pinch ground nutmeg
1/2 cup toasted bread crumbs

1. Preheat oven to 375.
2. Wash the chard and remove the tip of the stems. Separate the stem from the leaves and roughly chop the stems.
3. Parboil the chard for 1 minute in lightly salted boiling water. Drain the chard, squeeze out the water and roughly chop the leaves.
4. Peel the garlic and finely chop.
5. Melt the butter in a large skillet over medium heat and add the onions and chopped chard stems. Cook until the onions become soft. Add the chard leaves and garlic and continue cooking slowly, uncovered for about 7 minutes.
6. Warm the milk in a small saucepan or the microwave.
7. Sprinkle the flour evenly over the chard. Cook for one minute and then add then slowly add the milk.
8. Season with salt, pepper and nutmeg.
9. Transfer chard to a buttered baking dish (at least 2 in. deep)
10. Sprinkle with breadcrumbs and bake for 35 minutes or until the crumbs have browned.