

# KESSLER RIBCHEN WITH KALE

Frieda Fischer

comments

This is an old German recipe that's very special. Serve it with mashed potatoes or spaetzle.

notes

Be sure the Kale is crisp and very green. Get lots more than you think you'll need — maybe 3/4ths of a brown grocery bag full; it's like spinach and shrinks way down during cooking.  
You'll need a good-sized, covered baking pan.

prepare in advance

**Strip leaves from stems with back of knife. Discard stems. Cut into strips and wash thoroughly; drain, don't dry.**

**Chop**

**Have available**

**Measure**

## Ingredients

lots of kale (see notes above)

1 large onion (red, if you wish)  
12 oz. bacon  
4 large garlic cloves

5-7 lb. *smoked* pork loin with bones (do not use cut chops; do not have butcher break the bone).

1/2 C beef stock (canned or made from instant bouillon).

complete recipe

Place bacon in a pan large enough to hold the kale and cook until some fat appears (not crisp). Remove with slotted spoon.

Add the onion and and continue cooking until onion is limp. Add garlic and cook one minutes more.

Set oven to 300 degrees.

Add the chopped kale and bacon, andcook down somewhat, so it will fit with the pork loin in your covered baking pan.

Add salt and pepper to taste.

Put some kale mixture in bottom of baking pan; place on top the pork loin with bones; put rest of kale around meat.

Pour beef stock over roast.

Cover and put into 300 degree oven; bake 30 minutes for each pound of pork.

Add more beef stock if it seems dry.

