

## **Wintry Greens**

2 qts water  
1 ¼ lbs diced bacon  
1 ¼ lbs diced peeled chorizo  
3 fennel bulbs, medium slices  
2 large red onions, medium slices  
2 heads escarole, rough chopped and washed  
2 heads red cabbage, large dice  
2 cups red wine  
2 cups solera Cabernet vinegar  
1 cup honey  
½ cup smoked paprika  
salt to taste (season as you go)

1. Combine water and pork products in a large pot and bring to a simmer.
2. Cook until water has evaporated and meat begins to crisp in its own fat.
3. Add fennel and onions and cook until soft, stirring often.
4. Add greens and toss to coat. Cover and sweat 10 minutes.
5. Add wine and vinegar. Cover and cook 30 minutes, stirring often.
6. Add honey and smoked paprika. Cover and continue to cook 30 more minutes, stirring occasionally.
7. Adjust seasoning with salt as needed.