**[Wilted Beet Greens](http://chubbybunnyrecipes.blogspot.com/2007/06/wilted-beet-greens.html)**

1 lb beet greens, well washed  
3 cloves garlic  
1 tablespoon butter  
2 tablespoons olive oil  
1/2 chicken bouillon cube  
1/4 cup water

In a large saucepan, bring 1/4 cup water to a rolling boil. Drop in washed beet greens. Peel garlic cloves and slice or shave thinly (a vegetable peeler or garlic mandoline may be used) or, alternatively, finely mince the garlic. Add to water along with the greens.

Stir often to ensure greens cook evenly. As greens begin to wilt and water evaporates slightly, add butter.

Reduce heat and cook for only 5 minutes after greens have wilted (for young greens - older greens will require a few addtional minutes to tenderize. Taste them and see if they are done).

Combine bouillon cube with olive oil. When butter has melted, stir in olive oil.

Drain greens; season to taste with salt and pepper.