



Maguey Sweet Sap

From its Aztec roots to its revival, Villa de Patos Maguey Sweet Sap is an ideal, unrefined and unprocessed alternative sweetener with unique flavor and tons of versatility in baked goods, marinades, dairy products, beverages and so much more.



Ingredients

Serves 4

- ◆ 1 Tbs. olive oil
- ◆ 6 cloves of garlic, sliced
- ◆ 1 bunch of beet greens, washed, stems separated from the greens, all cut in 1½" pieces
- ◆ 1/2 medium red onion, cut in 1/8" slices, and each slice cut in half
- ◆ One 1/4" thick slice of pancetta, cut in 1/4" cubes
- ◆ 1 bunch of Russian kale, washed, stems removed and cut into 1½" ribbons
- ◆ 2 Tbs. ginger rice vinegar or plain rice vinegar
- ◆ 1½ Tbs. Maguey Sweet Sap
- ◆ Maldon sea salt flakes to taste, crushed
- ◆ Black pepper, fresh ground, to taste

Instructions

1. On low heat, in a medium sized skillet, warm the oil. Add the garlic, beet green stems, red onion and pancetta and stir to combine. Cover and cook for 10 minutes.
 2. Remove cover and raise heat to medium. Add kale. Toss and cook for 3 minutes.
 3. Add beet green leaves, toss and sauté for 3 - 5 minutes, until done.
 4. Turn off heat and remove from hot burner. Sprinkle all over the 2 Tbs. ginger rice vinegar and 1.5 Tbs. of Maguey Sweet Sap Syrup. Stir to combine all. Top with crushed Maldon Sea Salt Flakes and fresh ground pepper.
- * Serve this as a delicious vegetable "bed" to some spice rubbed salmon. Delish!

Notes