

Ingredients:

- butter and bread crumbs
- olive oil
- 2 lg. leeks, white chopped fine
- 4 lg. cloves garlic chopped fine
- 4 lbs. baby swiss chard, chopped
- salt and ground pepper
- 3/4 c. dried currants
- 3/4 c. toasted pinenuts
- 1 lb. feta cheese, crumbled
- 1 lg. bunch dill chopped
- 1 lemon: juice and zest
- 8 large eggs
- 1/2 c. cream



**Swiss Chard
Tart**

Butter and bread crumb an 11" springform pan. Saute leeks and garlic in olive oil, add swiss chard, turn until just wilted. Season and take off heat. Incorporate next five ingredients. Pour into pan. Whip eggs with cream and pour into vegetable mixture. Bake in preheated 400 degrees F oven 45 minutes or until eggs are set. Cool slightly to set.