**Clinton County Eats:**
**Local Food in the North Country**

**Kale and Butternut Squash with Pasta**

**Ingredients:**
1 onion (small to medium) diced  
A few strips of uncooked bacon, diced  
1 small butternut squash, peeled and cubed  
A few cups of torn kale  
Pasta (small shapes work well, orzo, macaroni, etc.) or other grain, rice, quinoa...

**Directions:**
- Cook the pasta or grain with the cubed squash in boiling water. You may want to add the squash 5 minutes before the pasta, to allow it longer to soften.
- In a large pan, begin to sauté the bacon (medium heat).
- As it browns, add the onion and continue to cook until the onions are translucent (if the onions are sticking you can add a bit of olive oil, but the fat from the bacon usually suffices).
- Add the torn kale and reduce the temperature a bit, cover and cook until the kale is tender.
- Toss the kale and bacon mixture with the drained pasta and squash mixture.
- Season with pepper or try adding sage or grated parmesan cheese.