

Ayib Be Gomen

1-2 bunches portuguese kale or collards, roughly chopped (no hard stems)

1/2-3/4 lb tart cottage cheese

1 inch ginger, peeled and grated

3 cloves garlic, finely minced into a paste

2 T nit'r quibe

1 onion, chopped

Put the cottage cheese in a strainer and allow to drain while you prepare everything else. Boil or steam the greens until they are fully cooked, about 20 minutes. Strain and finely chop the greens.

Heat the butter in a saucepan and add the onion. Cook to soft but not brown, about 8 minutes. Add the ginger and garlic and cook until nice and fragrant, but not browned, about 3 minutes. Add the greens and heat through. Season with pepper, then check for salt. Off heat, fold in the cottage cheese and serve warm or room temperature. I will say that this will taste great even if you just use plain old clarified butter instead of nit'r quibe. But it will lack the Ethiopian flair.

Nit'r Quibe (Ethiopian clarified butter)

1/2 lb butter, unslated

1/4 t black cardamom seeds, ground

1/4 t fennugreek seeds, ground

1/4 t nigella seeds, ground

Heat the butter in a saucepan over medium-low heat, skimming the foam from the surface. Allow to simmer gently, but not brown, continuing to skim any foam that rises to the top. Leave the solids at the bottom. Keep this up until the butter is completely clear, up to 30 minutes. Strain the butter, leaving the milk solids behind in the pan. Add the spices to the clarified butter and mix very well. Cool, continuing to stir every once in a while to keep the spices from all settling on the bottom. Once cold, this will keep in the fridge for a long, long time, although I can't imagine you won't use it within a couple weeks.