

Braised Collard Greens with Bacon

Braised Collards with Bacon and Corn Bread

6 slices bacon, chopped

1 sweet onion, chopped

6 garlic cloves, chopped

1 small red or orange bell pepper, chopped

1 tsp. crushed red pepper (or to taste)

1 large bunch turnip, mustard, or collard greens, thick stems discarded and leaves chopped

6 c. bone broth or chicken stock

sea salt and freshly ground black pepper to taste

tabasco or other hot sauce to taste



1. Cook bacon in a large pot over medium heat, stirring occasionally, until just beginning to brown, 8 to 10 minutes. Add onion, garlic, and red pepper to pot and cook, stirring occasionally, until onions are soft, 8 to 10 minutes.

2. Add greens, a handful at a time, stirring each addition just until wilted.

3. Add stock and bring to a simmer.

4. Cook, covered, stirring occasionally, until very tender, 25 to 30 minutes. Season with salt and pepper. Finish with a shot of hot pepper sauce.

Serve with your favorite corn bread