

Collards for Beginners

Don't be intimidated by their huge leaves!

Prep:

- wash greens in colander or sink, and drain
- chop off stems and dice finely
- layer leaves one on top of the other and roll up cigar-style
- starting at one end of the cigar, slice into slivers lengthwise
- turn slivers and slice in half for smaller pieces

Cook:

Heat a tablespoon of extra-virgin olive oil in a large pot, and toss in the diced stems. Let cook a few minutes then add 3 cloves minced garlic. Cook another minute and add the chopped greens with a half cup of water or vegetable stock, a tablespoon or so of cider vinegar or rice vinegar, and a half teaspoon of salt. Cover and cook approximately 5 minutes or until tender. Adjust seasonings. Good with Tabasco or additional vinegar or pepper sauce. Makes 3-6 servings.

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