

Collard Greens with Garlic

2 pounds collard greens, stems trimmed, thoroughly washed, cut into
1-inch slices

Water

1 tablespoon sliced fresh garlic

3 tablespoons vegetable oil

1/2 teaspoon salt

Black pepper to taste

Hot-red pepper sauce to taste

- Put collard greens in a large pot. Fill pot with water. Boil the greens for 50-60 minutes or until very, very tender. Drain cooked greens in a large strainer or colander.
- Heat the oil in a skillet or the pot that was used to cook the collards. Add the garlic and cook, stirring constantly, until garlic is nicely browned and crisped but not burned. Remove from heat.
- Add drained collards to garlic, season with salt and pepper, and a few dashes of hot-pepper sauce (optional). Mix together thoroughly. Makes 6 servings.

Selection and Storage

Greens

(beet, spinach, chard, turnip, collard, mustard)

Look for fresh, young, crisp green leaves. Avoid dry, limp, or yellowed leaves.

Refrigerate and use within 1–3 days.