

Smothered Mustard Greens



Countless people have told me that the greens from my garden are the best they have ever had. I would agree! I like to eat them smothered with onions and some type of smoky meat like sausage or ham. The prep time is quick but it takes over an hour to cook them until they are tender. I prepare mustard and collard greens the same way but collards will take longer to cook down.

A pound of greens looks like a lot, but they will cook down in a hurry!

Ingredients

- 1 pound greens
- ½ onion chopped
- 1/3 pound of ham or 1 link smoked sausage
- ¼ cup apple cider vinegar
- Chicken stock (~1/2 32 oz. box)
- Olive oil
- Salt

The amount of each ingredient is not critical. I scale this recipe up and down depending on how many people I need to serve. I would say 1 pound of greens cooks down to provide side dish for 6 people. I normally eat 3 – 4 servings per sitting. I make a big batch on the weekend and eat on them during the week. I often cook 3 pounds of greens in large magnolite pot.

- 1) Chop onion and ham (or sausage).



- 2) Add a bit of olive oil to a large pot and cook down onions and ham until brown on medium heat adding chicken stock as needed for moisture.



- 3) Rinse greens and remove center stem. You can cut out the stem but I find it quicker to just tear it out. Pulling down towards the base of the stem works best. Wrap a bunch of leaves together and chop coarsely.



- 4) Add chopped greens to pot along with chicken stock, apple cider vinegar and a few pinches of salt. The greens will initially fill the pot but will cook down quickly. Cover pot and cook on medium low heat. Stir occasionally and add water as needed to keep greens moist. I cook mustard greens about 90 minutes and collard greens 2 hours or more. You don't have to be too concerned about overcooking them. The picture on the left was taken after 2 minutes of cooking and the one on the right was after 90 minutes when they are ready.

