



Collard Greens

Greens get a bad rap, and entirely unearned. Sure, they're bitter when they're raw, but you aren't supposed to eat them raw. They need fat, salt, and seasoning. Then they are quite wonderful. We use Collards here, but you Mustard greens or baby Spinach work just as well.

Ingredients (serves 2, adjust for more people)

1 bunch of collard greens
5-6 pieces of smoked bacon
2-3 tsp malt vinegar (or whatever vinegar you like)
2 cloves garlic minced
3-4 T water

Prep: Mince the garlic. Chop the bacon into ¼ inch pieces.

Create the base: In a stock pot, fry the bacon until the fat has begun to render. Add the garlic and continue. Wait until the crispy (or not) factor on the bacon is something you like. Add the vinegar and water.

Wilt the greens: Place the greens in the pot and cover. You can chop the greens up some if you like, but it isn't necessary. After 3-4 minutes, uncover and toss the greens around a bit then cover again. In 4-5 minutes your greens will be ready for service.

Serving: Eat as is, or season with

- Salt
- Pepper
- Celery Salt
- Hot Sauce (I find Texas Pete's goes particularly well on greens, but please, experiment)

Picky eaters will eat this. I swear it's true. Pork products just make everything better.