

Braised Collard Greens

From – *MARTHA ROSE SHULMAN*

1 bunch collard greens
salt to taste
2 Tbsp extra virgin olive oil
1 onion – sliced very thin
2-4 cloves garlic – sliced thin
¼ – ½ tsp crushed red pepper flakes
lemon juice freshly squeezed for serving

- Bring a large pot of water to a boil. Fill a bowl with ice water.
- When the water comes to a boil, salt generously and add the collard greens. Blanch for four minutes and transfer to the ice water with a slotted spoon or skimmer.
- Drain, squeeze out extra water and coarsely chop or cut in thin ribbons. Set aside the cooking water.
- Heat the oil over medium heat in a wide, lidded skillet or Dutch oven, and add the onion. Cook, stirring often, until it begins to soften, about 3 minutes.
- Add a generous pinch of salt and the garlic and crushed red pepper flakes, and continue to cook, stirring often, until the onion is tender, about five minutes.
- Add the collard greens, and stir together for a few minutes, then add 1 cup of the cooking water and salt to taste.
- Bring to a simmer, cover partially, and simmer over low heat for one hour, stirring often and adding more cooking water from time to time, so that the greens are always simmering in a small amount of liquid.
- Taste and adjust seasoning. Serve hot or warm, with a little fresh lemon juice if desired.



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