

Collard Greens with Bacon

From – simplyrecipes.com

4 strips thick-sliced bacon, sliced crosswise into ½” pieces
1 small onion, chopped
2 garlic cloves, minced
2 Tbsp sugar
1 tsp kosher salt
½ tsp freshly ground black pepper
several dashes hot sauce
¼ cup apple-cider vinegar
2 lbs collard greens, stems removed, sliced into 3” wide strips (can substitute kale or chard)
1 cup chicken broth (or water)

- Heat a large skillet on medium heat.
- Cook the bacon in the skillet until it just begins to brown around the edges, stirring occasionally.
- Add the onions and cook until they have softened and are just starting to brown.
- Add the garlic, salt, pepper, sugar and hot sauce. Cook until the garlic becomes fragrant, about a minute.
- Add the vinegar. Bring to a simmer and cook until the amount of liquid is reduced by half, stirring and scraping up any browned bits from the bottom of the pot.
- Add the collard greens and chicken broth (or water) and bring to a simmer. Reduce the temp to medium-low. Cook, stirring occasionally, until the collard greens have wilted and have lost their brightness.
- Season to taste with additional vinegar and hot sauce.



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