



BRAISED COLLARD GREENS

DIRECTIONS:

1. Fill a bowl with ice water. Set aside.
2. Bring a large pot of water to a boil. 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.
3. Drain and squeeze out extra water and coarsely chop into thin ribbons. Set aside the cooking water.
4. Heat 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, the garlic, and other seasonings, and continue to cook until the onion is tender, about 5 minutes.
5. 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. Stir often and add more cooking water as needed. Taste and adjust seasoning. Serve hot with a little fresh lemon juice if desired.

YOU WILL NEED:

- 1 large bunch collard greens, about 1 1/2 lbs, stemmed & washed in 2 changes of water
- 2 tablespoons olive oil
- 1 small onion, sliced thin
- 2 to 4 garlic cloves, sliced thin
- 1/4 to 1/2 teaspoon crushed red pepper flakes (optional)
- 1 tablespoon lemon juice (optional)
- salt and pepper to taste



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