



Collard Greens with Bacon

Chef's tip: don't overcook the bacon. It should be barely brown around the edges and still somewhat raw-looking in the middle.

INGREDIENTS

- 4 strips thick-sliced bacon, sliced crosswise into 1/2-inch pieces
- 1 small yellow onion, chopped
- 2 garlic cloves, minced
- 2 Tbsp sugar
- 1 teaspoon kosher salt
- 1/2 teaspoon freshly ground black pepper
- Several dashes hot sauce
- 1/4 cup apple-cider vinegar
- 2 pounds collard greens, stems removed, sliced into 3-inch-wide strips (can substitute kale or chard)
- 1 cup chicken broth (or water)*

METHOD

1 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.

2 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.

3 Add the collard greens and the 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. Serve with some of the pan juices from the pan.

Serves 6 to 8.

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