

# Southern Collard Greens

Servings : 6

Amount	Measure	Ingredient - Preparation Method
2	pounds	collard greens - rinsed
1	tablespoon	canola oil
1	cup	1/4" diced salt pork
1	cup	diced onion
1/4	teaspoon	red pepper flakes
1/2	teaspoon	black pepper
1	cup	chicken stock
1/2	cup	water
1/3	cup	white vinegar
1	teaspoon	hot pepper sauce

Cut off and discard the tough stems and discolored leaves from greens. Cut across the leaves into 2 inch ribbons.

In a large stock pot, over medium high heat, add the canola oil and then the diced salt pork, and cook until light golden brown and just crisp. Remove to a paper towel lined plate and let cool.

Add the onion to the pot and cook until translucent, about 5 minutes, then add the red chili flakes, black pepper, and the collard greens. Stir every few minutes, or until greens have wilted down. Add the stock and water and cover. Cook for 30-45 minutes, then remove lid, increase heat to high, and add the vinegar and a tspn of hot sauce. Adjust seasoning, then put in serving bowl. Sprinkle with salt pork and serve with additional hot sauce.