

Cooked Collards



INGREDIENTS:

- 1 cup of stock or water
- 1 bunch of collards
- Salt and pepper
- 2 teaspoons vinegar
- Optional ingredients:
 - Hot sauce
 - Smoked turkey neck, ham hock, or chopped bacon
 - Tomato paste
 - 1 large sauteed onion and/or garlic

INSTRUCTIONS:

- 1 Wash the collards by immersing them in cold water with a splash of vinegar. Rinse. Strip the greens from the stems and roll them up. Cut across the roll at one inch intervals. Turn the roll and cut it longwise.
- 2 Place collards, liquid, salt/pepper and any optional ingredients in a pan with a lid.
- 3 Cook these covered, on low, for two hours, stirring occasionally. Another option is to cook in a slow cooker on low for approximately 8 hours.
- 4 Finish the collards with the vinegar and serve.

Taste!
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