

Collard Greens

Courtesy of SimplyRecipes.com

- 2 pounds collard greens, tough stems discarded, leaves chopped
- 2 tbsp medium onion, chopped
- 1 large garlic clove, minced
- 2 tsp bacon fat (optional - can use more olive oil instead)
- 1 tbsp olive oil
- 2 tbsp dark sesame oil (Dynasty or comparable)
- 1 pinch of chili pepper flakes
- 2 pinches of salt
- 2 pinches of sugar

Use a large skillet with a tight fitting cover. Melt bacon fat and heat olive oil on medium heat. Sauté onion until transparent, a couple of minutes. Add garlic and cook until fragrant, about 30 seconds. Mix in the greens, sesame oil, chili pepper flakes, salt, and sugar. Cover and cook until tender, 8 to 15 minutes. (Note that young collard greens will cook up relatively quickly. Older greens make take upwards of 45 minutes to tenderize.)

Can serve with barbeque sauce.

Makes 4 servings.