

Collard and Mustard Greens with Bacon

4 ounces slab bacon, cut into ¼ inch pieces
1 small onion, minced
2 large bunches collard greens, stemmed
1 bunch mustard greens, stemmed
½ cup chicken stock or canned broth
Salt and freshly ground pepper
Hot pepper sauce (such as Tabasco), optional

Cook bacon in heavy large skillet over medium heat until fat is rendered. Reduce heat to low. Add onion and cook until softened, stirring occasionally, about 10 minutes. Add all greens and stock. Cover and cook until greens are just tender, stirring occasionally, about 25 minutes. Season with salt and pepper. (Can be prepared 4 ½ hours ahead. Let stand at room temperature. Rewarm before continuing.) Sprinkle greens with hot pepper sauce if desired. Transfer to bowl and serve. Makes 8 servings.



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