

Side Dish

Collard Greens

The Grill

- 4 bunches collard greens, triple washed and trimmed**
- 1 sweet onion, sliced**
- 1 tablespoon garlic, minced**
- 1 tablespoon sugar**
- 2 teaspoons Kosher salt**
- 1 teaspoon black pepper**
- 1 tablespoon hot sauce**
- 1/4 cup cider vinegar**
- 1 cup chicken or vegetable stock**
- 3 slices bacon**

Wash the collards and remove the spine. Slice into 1-inch strips.

Cook the bacon in a pot. Halfway through cooking, add the onion.

When the onion is soft and the bacon is cooked through, add the garlic. Cook an additional 30 seconds.

Add the sugar, salt, pepper and hot sauce.

Add the vinegar and then the stock. Bring to a boil.

Add the greens. Stir and turn heat to medium. Cover and simmer at least 1 hour, stirring occasionally.

Greens will be dark green and tender when done.

Per Serving (excluding unknown items): 271 Calories; 10g Fat (31.8% calories from fat); 11g Protein; 38g Carbohydrate; 8g Dietary Fiber; 16mg Cholesterol; 4472mg Sodium. Exchanges: 0 Grain(Starch); 1 Lean Meat; 4 Vegetable; 1 1/2 Fat; 1 Other Carbohydrates.