



## **FARMERS MARKET**

**37685 South Gratiot – Clinton Township, MI 48036 – 586.469.2525**

### **Collard Greens**

4 Servings

Ingredients:

3 strips of bacon, diced  
1 medium onion, sliced  
2 bunches collard greens, washed  
1 tbl. chopped garlic  
½ tsp. crushed red pepper flakes  
1 tbl. brown sugar  
2 tbl. cider vinegar  
Kosher salt and freshly ground black pepper

In a high-sided skillet, cook the bacon over medium heat until brown, about 5 minutes. In the same pan add the onions and sauté until translucent, about 5 minutes.

Strip the leaves from the tough stems of the collard greens. Stack the leaves, roll them up and cut them into thin strips.

To the skillet with the bacon and onions, add the garlic and red pepper flakes, brown sugar, cider vinegar, and salt and pepper, to taste. Cook for 15 minutes, stirring halfway through. Collards are done when tender and no longer bitter. Remove from heat to a serving bowl.

***Credit: Sandra Lee***