

Dhani's Favorite Collard Greens



Makes 8 servings

3/4 pound bacon

3c onion, chopped

8 garlic cloves, minced

3t salt

3/4t cayenne pepper

3/4t black pepper

1 quart water

2 ~ 12oz beer

1/4c white vinegar

2T molasses

5 pounds collard greens, washed, tough stems removed, torn

In large heavy pot, cook bacon until it has rendered most of its fat, about 5~6 minutes. Remove bacon from pot and set aside. Add onions, garlic, salt, cayenne and black pepper and cook until onions are wilted, about 5 minutes.

Add water, beer, vinegar and molasses and bring to boil. Begin adding collard greens in batches, pressing down with a spoon to submerge them in the hot liquid. Add more greens as they wilt.

When all of the greens have been added, reduce the heat to a simmer and cook partially covered and stirring occasionally for about 1 1/2 hours, or until tender. Plate and garnish with crumbled bacon.

Prepare Ahead Tip

Greens can be made ahead and refrigerated up to 72 hours.

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