

COLLARD GREENS SOUTHERN STYLE

- 1 bunch collard greens, washed and chopped into bite size pieces, large stems removed
- 3 slices bacon, cooked crisp and crumbled
- 1 clove garlic (or ¼ tsp. garlic powder)
- 1 medium onion, chopped
- 2 cups chicken broth
- 1 tsp each salt and pepper

Directions:

In frying pan cook bacon until crisp. Remove bacon from pan. Crumble and set aside. Add onion and garlic to frying pan, and cook until tender, about 5 minutes. Place collards in 6 qt. pot with chicken broth and simmer for 35-40 minutes, stir often and check to see if more water or broth is needed. Season with salt and pepper, stir in bacon, garlic and onion. Serve immediately.

Serves 6.

This recipe provided by Bush-N-Vine Farm.

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