



AMERICAN COOKERY:

Collard Greens

SOUTHERN COLLARD GREENS

Collard greens are a historic vegetable that have been consumed by Southerners for centuries. As one of the select vegetables that African-Americans were allowed to grow and harvest for themselves and their families during enslavement, the South believes it's important to honor these culinary traditions by keeping this dish forever on the menu. Do some honoring of your own by trying out our recipe made with **EVOO from Spain** for tasty collard greens!

INGREDIENTS

- 1 tablespoon extra virgin olive oil from Spain
- 3 slices bacon
- 1 large onion, chopped
- 2 cloves garlic, minced
- 1 teaspoon salt
- 1 teaspoon pepper
- 3 cups chicken broth
- 1 pinch red pepper flakes
- 1 pound fresh collard greens, cut into 2-inch pieces

STEP BY STEP

- 1.** Heat the **EVOO from Spain** in a large pot over medium-high heat. Add bacon and cook until crisp. Remove bacon from the pan, crumble and return to the pan.
- 2.** Add the onion, **EVOO from Spain** and cook until tender, then add the garlic until fragrant.
- 3.** Add collard greens, and fry until they start to wilt.
- 4.** Pour in the chicken broth and season with salt, pepper, and red pepper flakes. Reduce heat to low, cover, and simmer for 45 minutes, or until greens are tender.

