

Sautéed Collard Greens with Slab Bacon

BLUE SMOKE

EPICURIOUS DECEMBER 2015

Yield 6–8 servings

Ingredients

1/2 pound slab bacon, cut into 1/2-inch cubes

1 medium onion, finely chopped

3 garlic cloves, finely chopped

2 pounds collard greens (about 3 bunches), thick stems trimmed, leaves cut crosswise into wide ribbons

1/2 cup red wine vinegar

1 tablespoon sugar

Kosher salt

Preparation

Cook bacon in a large wide pot over medium heat, stirring occasionally, until golden and crisp, about 15 minutes.

Add onion, reduce heat to medium-low, and cook, stirring occasionally, until onion is softened and lightly golden, about 5 minutes. Add garlic and cook 1 minute.

Add collard greens. Increase heat to high and cook, stirring occasionally, until just wilted, about 8 minutes. Add vinegar and cook, stirring frequently, until liquid is almost evaporated, 5–7 minutes. Stir in sugar and 6 cups water; bring to a boil, then reduce heat to low and simmer until collard greens are tender, about 30 minutes.

Transfer to a platter and season with salt.

Do ahead

Collard greens can be cooked 2 days ahead; cover and chill. Warm in a covered large wide pot with 1–2 Tbsp. water over medium heat, about 8–10 minutes, just before serving.