



with Chef Lu & Josh Michael
Collard Greens

Shopping List:

- 2 cups Collard Greens, De-Stemmed & Chopped
- 1 cup bacon, diced
- 4 cup water
- ¼ cup Sugar
- 1 cup Cider Vinegar
- Salt & Pepper to Taste

Cooking Instructions:

- 1)** Render Bacon & Heavy Bottom Pot.
- 2)** Add Yellow onion & Cook till caramelized.
- 3)** Add Collard Greens.
- 4)** Sautéed in fat until wilted and all greens are in pot.
- 5)** Add Water, Sugar, Vinegar, Salt & Pepper.
- 6)** Braise for 2 Hours.



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