

Garlic Collard Greens

2 lb Collard greens, trimmed
-washed, cut into 1" slices
¼ cup sliced fresh garlic
¼ cup Vegetable oil
½ tsp Salt
Black Pepper to taste
Tabasco sauce

In a large pot, boil the collards until tender (20 min). Drain cooked greens thoroughly in a large strainer or colander.

Heat the oil in a skillet or the pot that was used to cook the collards.

Add the garlic and cook, stirring constantly, until garlic is nicely browned and crisped.

Add drained collards, season with salt and pepper and a few dashes of Tabasco. Mix together thoroughly.

Goes nicely with black-eyed peas, rice and cornbread

Spicy Kale

1 lg onion, diced (about 1 1/2 cups)
1 tbsp olive oil
1 bn Fresh Kale (about 2 pounds)
2 tsp Vinegar (or to taste)
¼ tsp crushed red pepper flakes
-(or to taste) salt and ground black pepper

In a large skillet or saucepan, sauté the onion in the oil over low heat until translucent, about 10 minutes. While the onion cooks, thoroughly rinse the kale.

Remove and discard the large stem ends and coarsely chop the leaves.

Add the moist kale leaves to the onions and cook, covered, stirring occasionally, until the leaves are wilted but still bright green, about 5 minutes. Stir in the vinegar and the red pepper flakes. Add salt and pepper to taste. Serve immediately or at room temperature.

Makes 4 servings.