

Mustard Greens with Corn, Leeks, and Bacon (“Greens Glorious Greens” Johnna Albi & Catherine Walthers)

Serves 2-3

1 lb mustard greens

2-3 bacon strips

2 tsp bacon drippings

½ cup thinly sliced leeks, white and light green part only

1 cup fresh corn kernels

salt and pepper to taste

Wash the mustard greens and strip or cut leaves from stalks. Discard the stalks. Roughly chop the leaves and set them aside.

Broil or fry the bacon until cooked. Drain on paper toweling, cool, and crumble. Set aside. Save 2 tsp of the fat.

Heat a large skillet that has a tight-fitting lid over medium-high heat. Add bacon drippings and swirl to coat pan. Add leeks and cook for 4 minutes, until soft and translucent. Reduce heat if necessary to keep leeks from sticking to the pan.

Add corn and cook over medium-high heat to brown slightly, about 2 minutes.

Add mustard greens, with the water still clinging to the leaves. Stir to coat with the oil, cover, and cook over medium-high heat for about 6 minutes, stirring occasionally. Add additional water if necessary to prevent sticking.

Season to taste with salt and black pepper and serve hot, garnished with the crumbled bacon.