

**Collard Greens and Caramelized Onions** (“Greens Glorious Greens” Johnna Albi & Catherine Walthers)

Serves 2-3

$\frac{3}{4}$  lb collard greens (6-7 cups, chopped)

1 Tbsp extra virgin olive oil

3 onions, sliced into thin crescents

3 garlic cloves, minced

salt to taste

Wash collards, remove stalks and stack 4-5 leaves. Slice into strips, approximately  $\frac{1}{4}$  inch wide. Set aside.

In a large skillet or cast-iron pan, heat oil over medium heat. Add onions and sauté for 15-20 minutes, until golden and sweet. Take care not to burn. Add garlic and sauté for another 2-3 minutes, until golden.

While the onions are cooking, bring 2-3 cups of water to a boil in a 10-12 inch skillet with a lid. Add collards, cover, and cook over high heat for 8-10 minutes, stirring occasionally. The greens are cooked when they are tender but still bright green. Drain in a colander and set aside.

Add greens to onions and garlic. Season with salt to taste and cook for another 1-2 minutes to heat through. Serve hot, drizzled with additional olive oil if you dare.

Variation: Add 2 Tbsp raisins for the last 3 minutes of cooking.