

**Georgia Collards with Leeks, Corn, and Peanuts** (“Greens Glorious Greens” Johnna Albi & Catherine Walthers)

Serves 4 as a side dish

1 lb collard greens (about 9 cups, chopped)

3 cups water

2 cups fresh corn kernels

1 Tbsp peanut or canola oil

2 leeks, white and light green parts only, washed and sliced

¼ tsp red pepper flakes

salt to taste

1/3 cup chopped roasted peanuts

hot sauce to taste

Wash collards, remove stalks, and stack 4-5 leaves. Roll like a cigar and slice into strips, approximately ¼ inch wide.

Bring water to a boil in a 10-12 inch skillet with a lid. Add collards, cover, and cook over high heat for about 6 minutes, stirring occasionally. Add fresh corn and cook for 2-3 more minutes, until collards are tender. Drain in a colander and set aside.

In the same skillet, heat oil over medium-low heat. Add leeks and pepper flakes and sauté for about 5 minutes.

Stir in cooked collards, season with salt, and cook for 2 minutes until greens are hot. Sprinkle with peanuts. Serve with hot sauce.