

Quick Collards with Portobello Mushrooms (“Greens Glorious Greens” Johnna Albi & Catherine Walthers)

Instead of the traditional ham bone for collards, the portobello mushroom lends its “beefy” taste to flavor the collards in this dish. Portobello mushrooms are the giant mushrooms in supermarkets; dark brown with a flat, circular top and a thick tough stem that is discarded or used for stock. The thick caps have delicious flavor-many say beefy-and are good grilled, sautéed, or added to soups. These big mushrooms combine nicely with many cooking greens, adding a satisfying richness.

Serves 3-4

¾ lb collard greens (6-7 cups, chopped)

2 cups water

2 tsp extra virgin olive oil

1 tsp minced garlic

1/3 cup thinly sliced scallions, white and green parts

2 portobello mushrooms, stems removed and cut into slices about 1 inch long

salt to taste

Wash collards, remove stalks and stack 4-5 leaves. Roll like a cigar and slice into ribbons, anywhere from ¼ to ½ inch wide.

To cook collards, place water in a 10-12 inch skillet with a lid. Bring to a boil and add the prepared collards. Cover and cook over high heat for 8-10 minutes, stirring occasionally. Drain in a colander and set aside.

Heat the oil in the same skillet over medium heat. Add the garlic and scallions and sauté for about 30 seconds. Turn the heat to medium-high and add the mushrooms and a pinch of salt to draw out some liquid. Cook for 5-6 minutes, stirring constantly, until mushrooms are tender.

Reduce heat to low, stir in the cooked collards, cover, and cook for 1-2 minutes, until hot.

Variation: Substitute any kind of mushroom or combination of mushrooms, plus 1/3 cup of scallions, for the Portobello mushrooms.