

**Quick Southern-Style Collards and Bacon** (“Greens Glorious Greens” Johnna Albi & Catherine Walthers)

Serves 2-3

3 bacon strips

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

2 cups water

1 Tbsp bacon drippings

1 cup thinly sliced leeks or onions

pinch of salt or to taste

Heat a 10-inch cast-iron skillet. Fry the bacon until golden and fat is rendered. Remove bacon from fat to paper toweling to drain. Pour off rendered fat to a metal container to reserve. Wipe out pan.

Wash collards, remove stalks, and stack 4-5 leaves. Roll like a cigar and slice into thin strips, approximately  $\frac{1}{4}$  inch wide. In a large skillet with a lid, bring water to a boil. Add the greens and cook on high heat, covered, for 8-10 minutes for tough, older greens, 4-6 minutes for tender baby greens. Cooked greens should be tender but still bright green. Remove greens from cooking liquid to a bowl, using a slotted spoon. Save “pot likker” to drink.

In a large skillet, heat 1 tsp of the bacon drippings cover medium heat. Add leeks and sauté for 5-8 minutes, until softened. Stir in collards to coat with leeks and drippings.

Season with salt, if desired. Crumble cooked bacon over the hot greens.