

COLLARDS

SERVES 8-10 Adapted from *Magnolia's Restaurant*

INGREDIENTS

*3 bunches collards, washed,
trimmed and chopped*

2 tbsp olive oil

1 cup chopped onion

1 tbsp minced garlic

1 ham hock

1 cup apple cider vinegar

9 cups chicken broth

2-3 tsp hot sauce

Salt and pepper

In a large pot or Le Creuset, heat olive oil. Sauté onion and garlic for 2-3 mins. Add the ham hock and about 3 tbsp vinegar.

Gradually add the collards. Cook the collards over medium heat until they are wilted. You may add collards in smaller amounts, adding vinegar as needed to keep collards from sticking to the pot. As they wilt, push them to one side of the pot and you will have enough room in the pot.

Add the chicken broth and hot sauce. Bring to a boil and simmer for 5 hrs, adding more chicken broth if needed. Season with salt and pepper.

DEEDEE'S NOTES:

- Recipe may be prepared 1-2 days in advance. Cover and chill. Warm to serve over medium heat.
- Liz recommends Texas Pete Hot Sauce.
- Increases well.

Shared by Liz Dalrymple