

Smothered Collard Greens

Serves 6-8 | 15 minutes prep + 45 minutes cook time

I first tasted Southern-style collard greens years ago during a long layover in the Atlanta airport. Back then airports didn't have Shake Shack, Texas-style barbecue, or James Beard award-winning chefs, so I was thrilled to find real vegetables alongside southern classics like fried catfish at a place called Paschal's.

Smothering is the Southern cooking technique of slow, brothy simmering, a form of stovetop braising. Smoky meat traditionally boosted the flavor of smothered collard greens, but most of the time I cook greens without meat, using onion, olive oil, soy sauce, and vinegar to make the bright, umami-filled broth they call pot likker in the South.

1 bunch collard greens

½ yellow onion, chopped

3 tablespoons extra virgin olive oil

1 tablespoon Suehiro Shoyu light soy sauce

1 tablespoon Katz Gravenstein apple cider vinegar

½ teaspoon RGF fine sea salt

Crystal Hot Sauce, to serve (optional)

Step 1 Roll 3 or 4 collard leaves together in a tight bundle, then slice crosswise into roughly ½ strips, a technique called chiffonade. Cut the rolled ribbons again at a right angle so the pieces aren't too long.

Step 2 Cook the onion with the salt in the olive oil for a few minutes, then add the greens. Add at least 2 cups of water and up to 4 if you want more of the cooking broth.

Step 3 Add the soy sauce and vinegar, stir well, reduce the heat, cover, and simmer for 30-40 minutes. Serve with Crystal hot sauce.