

Brazilian Collard Greens

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Yield Makes 4 servings

Ingredients

1 1/4 pound collard greens, stems and center ribs discarded and leaves halved lengthwise

3 garlic cloves

1 tablespoon olive oil

Preparation

Stack half of collard leaves and roll into a cigar shape. Cut crosswise into very thin strips (1/16 inch wide). Repeat with remainder.

Mince and mash garlic to a paste with 3/4 teaspoon salt. Heat oil in a 12-inch heavy skillet over medium heat until it shimmers, then cook garlic, stirring, 30 seconds. Add collards with 1/4 teaspoon pepper and cook, tossing, until just tender and bright green, 3 to 4 minutes.