

Sauteed Collard Greens

BY DEL ZIMMERMAN, BELLAIRE TX

GOURMET DECEMBER 1998

YieldServes 4

Ingredients

2 1/2 pounds collard greens

2 garlic cloves

1 tablespoon unsalted butter

1 tablespoon olive oil

1 teaspoon fresh lemon juice, or to taste

Preparation

Remove and discard stems and center ribs of collard greens. Cut leaves into 1-inch pieces. In a kettle of boiling water cook collards 15 minutes and drain in a colander, pressing out excess liquid with back of a wooden spoon.

Mince garlic. In a 12-inch heavy skillet heat butter and oil over moderately high heat until foam subsides and stir in garlic, collards, and salt and pepper to taste. Sauté collard mixture, stirring, until heated through, about 5 minutes.

Drizzle collards with lemon juice and toss well.