

Old South Collards

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Yield Makes 4–6 servings

Ingredients

2 bunches (about 5 pounds) fresh collards

6 strips of bacon, diced

1 large onion, peeled and diced

1 teaspoon dried red pepper flakes

2 teaspoons salt

1 ham bone (optional)

Preparation

Remove the tougher, woody stalks from the collard leaves. Smaller stems are okay. Wash the leaves and cut them into half-inch-wide strips. You can roll them into cigars to speed this up. Put the bacon in a stock pot on high heat to render its grease, 3 or so minutes. Add the onion and cook until translucent but not brown, about 5 minutes more. Add the collards and cover with cool water. Add the red pepper, salt, and the ham bone. Bring to a boil and cook for at least 1 hour, until very tender but not mush. Taste for salt.