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Cooked Greens Recipe

While this recipe calls for discarding the stems, if you want you can use them too if they aren't too woody. Just cut them into 1-inch segments and add them to the onions after the onions have been cooking for a minute. Makes the best cooked greens you'll ever have!

- 1 pound greens (beet, kale, collard greens, chard, etc)
- 1 strip of thick cut bacon, chopped (or a tablespoon of bacon fat)
- 1/4 cup chopped onion
- 1 large garlic clove, minced
- 3/4 cup of water
- 1 Tbsp granulated sugar
- 1/4 teaspoon crushed red pepper flakes
- 1/6 cup of cider vinegar

Wash the greens in a sink filled with cold water. Drain greens and wash a second time. Drain greens and cut away any heavy stems. Cut leaves into bite-sized pieces. Set aside.

In a large skillet or 3-qt saucepan, cook bacon until lightly browned on medium heat (or heat 1 Tbsp of bacon fat). Add onions, cook over medium heat 5 to 7 minutes, stirring occasionally, until onions soften and start to brown. Stir in garlic. Add water to the hot pan, stirring to loosen any particles from bottom of pan. Stir in sugar and red pepper. Bring mixture to a boil.

Add the beet greens, gently toss in the onion mixture so the greens are well coated. Reduce heat to low, cover and simmer for 5-15 minutes until the greens are tender. Stir in vinegar. (For kale or collard greens continue cooking additional 20 to 25 minutes or until desired tenderness.)

Serves 4.