

RJ'S SOUTHERN STYLE COLLARD GREENS

Servings. 6

INGREDIENTS

1 tbs olive oil
4 bacon slices
2 medium size sweet onions
6 garlic cloves chopped
4 cups chicken broth
1 pound fresh collard greens cut into 2" pieces
1 (12oz) jar **RJ's Hot or Med Hot Peppers in Oil**
1 tbs sugar
3/4 tsp black pepper



Cooking Instructions

Heat oil in a large pot over medium-high heat. Add bacon and cook until crisp. Remove bacon from pan, crumble, and return to pan

Add onions and sauté until tender, about 5 minutes. Add garlic, and cook until just fragrant. Add collard greens and fry until they start to wilt.

Stir in broth and add remaining ingredients: **RJ's Peppers in Oil**, 1 tbsp sugar, 1 tsp salt, 3/4 tsp black pepper.

Reduce heat to low, cover, and simmer for 45 minutes until greens are tender.

Chef's Notes:

- For milder version substitute RJ's "Mild" Peppers in Oil
- Can substitute Escarole for Collard Greens