

**Cleveland County Kitchen**  
**January, 2016**  
**Food of the Month – Collard Greens**  
**Chef Tom Greene**



**Collard Greens**

**Ingredients**

1 – 32oz. container low sodium chicken broth  
1 Tbs. olive oil  
2 slices Salt Pork  
1 medium sized onion, minced  
1 Tbs. garlic, minced  
Dash of Louisiana Hot Sauce  
salt & pepper to taste  
½ cup apple cider vinegar  
1 cup dry white wine

Lay the collard leaves out and cut down both sides of the center rib. Discard the ribs. Cut leaves into medium sized pieces. Wash in cold water.

Place olive oil in Dutch oven; add salt pork and sauté until browned. Add onions and garlic, sauté until onions wilt. Add salt, pepper and hot sauce. Add collard greens and pour in the chicken broth. Bring to a boil and reduce heat and simmer for approximately 1 hour and 15 minutes. Add vinegar and white wine; simmer for 6-8 minutes

Serves Four

**Made Available by:**

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