

# Slow Cooked Collard Greens

from TIMOTHY WASTELL, [DOC](#)

*5-7 servings*

## Ingredients

2 lbs. collard greens, washed thoroughly, stem removed and cut into strips

1 lb. bacon, cut into cubes

1/4 cup dark brown sugar, such as muscovado, or dark honey

1/2 cup apple cider vinegar

1 t. crushed chili or 1 T *piment d'Eslette*

Sea salt and freshly cracked black pepper to taste

Olive oil

## Preparation

Heat a small amount of olive oil in a medium sized rondeau or sauce pot over medium heat for a few minutes. Add a piece of bacon, if it sizzles and begins to cook, add the rest. Increase heat to medium high and stir the bacon constantly until it is crispy and uniformly browned but not burned, and a good amount of the fat has rendered. Add the brown sugar and cook for a minute or so more, until the sugar and bacon fat seem homogenous and bubbly.

Carefully add the apple cider vinegar. Be careful, as the vinegar might splatter. Reduce this mixture by a third.

Add the collard greens. Stirring constantly, add the chili flake or piment d'Eslette, a pinch of salt and some cracked pepper and continue cooking over medium high heat until the greens have wilted to about half of their original volume.

Check the seasoning of the greens. If you think they need salt, pepper, vinegar or chili, add a little more. Reduce heat to medium and cook the greens until they are absolutely tender and very little moisture remains.

### *Tips:*

1. For a delicious vegetarian dish, omit the bacon and start with thinly sliced onion and garlic, and a little extra olive oil.
2. Hearty greens are some of the most nutritious and exciting (and only) vegetables of this long, dark season. Buy them at the market from one of the most talented people you will see that day.

3. Bacon is fun and easy to make, but if you don't have the time, try the bacon from Chop in NW Portland.