

Smoky Greens with Yankee Cornbread

from IVY MANNING, [Ivy's Feast](#)

Use any type of hearty greens. Can be made with or without meat.

Serves 6

Yankee Cornbread Ingredients

- 1 cup fine cornmeal
- 1 cup all-purpose flour
- 1/3 cup sugar
- 1 tablespoons baking powder
- 1/3 teaspoon salt
- 3/4 cup milk
- 1/2 cup sour cream or plain yogurt
- 2 eggs
- 6 tablespoons melted butter, cooled slightly

Greens Ingredients

- 2 large bunches of greens—collards, kohlrabi, beet, mustard, chard
- 2 tablespoons of mild olive oil
- 1 1/2 cups finely chopped onion
- 1 large clove garlic, chopped
- 3 cups water
- 1 tablespoons apple cider or white wine vinegar
- 2 pinches sugar
- 1 1/2 teaspoons smoked salt, plus more to taste
- Hot sauce, to taste
- 3 strips smoked bacon

Prepare the cornbread

1. Preheat the oven to 350 degrees. Grease a 9-inch-square baking pan with nonstick cooking spray or melted butter. Whisk the dry ingredients together in a large bowl until well combined.

2. In another bowl, whisk the milk, sour cream, eggs, and melted butter together until blended. Add the wet ingredients to the dry ingredients and stir with a wooden spoon until just blended. Spread the mixture into prepared pan. Bake for 40 minutes, or until the edges are golden brown and a knife inserted in the center comes out clean.

Prepare the greens

1. While the cornbread bakes, prepare the greens. Wash the greens in a sink full of cool water. Tear the leaves away from their tough ribs in the center of each leaf. Compost the tough ribs. Stack the leaves into manageable piles, roll them up tightly, and thinly slice into a chiffonade with a chef's knife. Put in a colander to drain further.

2. Heat the oil in a large pot over medium-high heat. Add the onion and cook until translucent, 4 minutes. Add the garlic and cook until fragrant, 30 seconds. Add the greens, water, vinegar, sugar, and smoked salt. Bring to a simmer, cover, and cook until tender, 30 minutes. Season with hot sauce and additional smoked salt to taste. Keep warm over low heat.

3. Place the bacon on a dinner plate, cover with a paper towel and microwave until the bacon is crispy, about 2 1/2 minutes. Chop the bacon and return it to the plate with any of its accumulated fat.

4. **Vegetarian:** Transfer about 1/6 of the greens and "pot liquor" (cooking liquid) to a serving bowl, cover and keep warm. (If you are serving more than 1 vegetarian, set aside more greens.)

5. Add the bacon and bacon fat to the pot with the remaining greens and bring to a boil. Cook for 1 minute. Serve both batches of greens with the warm cornbread.