

NEW! SOUTHERN ON THE SIDE

Collards

If you're from the south, or take a particular, fierce pride in that and have an unyielding passion for strict accuracy in preparing southern cuisine, **stop reading here**. If you want to enjoy collard greens celebrated for their amazing flavor and texture, prepared simply and quickly, in 'Good 2 Go' style, and in a somewhat healthier way than traditional methods, 'Collards' is here for you. WARNING: Blasphemies Ahead!

We do not 'slow cook' our collards here. We fly in the face of tradition, rejecting the notion that 'low and slow' is not the collard's friend, regardless of the loss of that bubbling communal pot, the centerpiece of



community gatherings. That said, we're as proud as any Child of Dixie to present our Thanksgiving, Christmas, or any other meal a dish of these.

We're sorry. After hours on 'simmer', collards reduce to an unrecognizable gray paste, with a flavor equally indistinct. And bitter. Ours show a brighter green, slightly firmer texture, and an equally bright, clean taste.

INGREDIENTS:

- 1 16oz bag chopped Collards
- 1 Onion, small, chopped
- 1 Cup Chicken Stock
- 1 Dash Red Pepper Flakes
- 2 Ham Hocks, smoked and 'Back Brownd'*

* **'Dave's Back Browning'** is my hack for a 'healthier' preparation of ham hocks, or similar fatty 'flavoring meats'. It's simple: boil until the meat is 'fall off the bone' tender. Let the pot cool on the stove, then place in the refrigerator overnight. In the morning, skim off the 'fat cap' from the pot, retaining a bit on the side. Pick the meat off the bones, put in a skillet warmed with a bit of the retained fat, then brown the meat. Done! Way less fat, all the taste!

DIRECTIONS:

Saute the onion in a little oil in the pressure-cooker. Pour in the stock. Start feeding handfuls of the chopped collards into the pot; which will cook down pretty quickly, making more room. When all the greens are in, add the meat and red pepper; switch to pressure-mode, cook on 'high' for five minutes. Important: 'quick release' when done. You're done!

In the bottom of the pot is a highly prized treat, the combination of the remaining stock and collard juices, known as **'Pot Likker'**. To some, this is the only reason collard greens exist, that silky, flavorful *au jus*! It's a heavenly dip for the fresh cornbread you're cooking up to accompany this glorious 'Southern Side'!

(A smoked turkey leg in place of the ham hocks is delightful variation; no 'back browning' required.)



RECIPE, PHOTOS: EDITOR

