

**I hear all the time that people didn't know that greens are edible. Well I am here to tell you that they are and they are great source of vitamins for you and very easy to prepare. You will be surprised by the taste!**

## **Briased Greens**

### **Ingredients**

1 cup diced thick-sliced bacon 4 cups sliced yellow onions 2 tbsp. minced garlic 3 bunches collard greens, cleaned and stemmed (or substitute Swiss chard) 1 cup chicken stock Salt and pepper, to taste

### **Directions**

Heat a 6-quart pot, preferably cast iron, on medium heat and add bacon; cook until bacon has started to crisp. Lower heat, add onions and cook slowly for 10 to 15 minutes or until onions are soft. Add garlic and cook for 5 minutes. Add collard greens and a quarter of the chicken stock. Cover and let simmer, checking every 5 to 10 minutes and adding stock if needed. Let simmer for 30 to 45 minutes or until greens are very soft. Season with salt and pepper.

Serves 4 to 6