

# Collard Greens

Ellen Watts

1 large collard

3-4, 1 inch strips of Side Meat

Water

Salt and pepper to taste

Buy dark green collards with crisp leaves with few blemishes on the leaves.

In a frying pan cook side meat (found in the same area of store as country ham) until browned on both sides. Pour grease rendered from the side meat into a large pot or a slow cooker. Set meat aside.

Remove leaves from stalk. Rinse leaves several times to remove sand, and debris.

Strip stems from leaves. Place several leaves on top of each other and roll up like a large cigar. Cut into strips.

Place chopped collards in pot or slow cooker. Add salt and pepper, and 1 - 2 cups water. Place cooked meat on top of collards. Cook collards until tender.

One collard will cook in about one hour in a pot and about 4 hours in a slow cooker.

Every 20-30 minutes mix them up from top to bottom to help them cook evenly.

They freeze very well.