



## A TASTEFUL PLACE AT THE DALLAS ARBORETUM



# Braised Mustard Greens

**Serves:** 4-6

**Ingredients:**

- 4 bunches mustard greens (or collard greens, if unavailable)
- 3 cloves garlic
- 1 small yellow onion
- 3 tbsp olive oil
- 6 cups water
- Salt and pepper
- Vinegar to serve as needed

**Method :**

- Remove the stems from the greens and roughly cut the greens into bite sized pieces.
- Wash the cut greens in a colander, really ensuring the soil is removed from them.
- Mince the garlic.
- Slice the yellow onion into thin half-moons.
- Sauté the onion in the olive oil over medium heat in a medium sized pot. Add a little salt to taste. Sauté until the onions soften, about 4 minutes.
- Add the garlic and stir, cooking just until fragrant.
- Quickly add the washed greens and stir. Add enough water to just cover the greens, then cover the pot with a lid slightly ajar.
- When the greens are tender, about 20-30 minutes, taste for seasoning. Add salt and pepper as needed.
- Drain any remaining water from the greens so they stop cooking.
- Serve with red wine, malt, or white wine vinegar on the side.

