



A TASTEFUL PLACE AT THE DALLAS ARBORETUM



New Orleans Collard Greens

Serves: 4-6

Ingredients:

- 1 lb collard greens
- 3 tbsp good quality olive oil
- 1 red onion, finely chopped
- ½ tsp ginger, minced
- ¼ tsp chili powder
- Pinch cayenne pepper
- 2 large cloves garlic, minced
- 1 cup vegetable stock
- 1 red bell pepper, diced
- 1 jalapeno, seeded and minced

Method :

- Place 12 cups water into a large pot and bring to a boil over high heat. Add 1 tbsp salt, then add the greens and cook until softened, about 10 minutes. Drain well and press the greens to release the water.
- When cool enough to handle, cut the collard greens into bite sized pieces.
- Meanwhile, warm the oil in a medium sauté pan over medium heat. Add the onion, ginger, chili powder, cayenne, and a large pinch of salt. Sauté until the onion is soft and beginning to brown, about 10 minutes. Add the garlic and cook until fragrant.
- Stir in the greens and stock and bring to a simmer. Cook about 45 minutes, stirring occasionally, until the greens are tender.
- Stir in the peppers and increase heat to medium high, cover, and simmer for 2 more minutes. Taste and adjust season as needed.

