

# COLLARDS

## LONNEE'S COLLARDS

**FROM THE KITCHEN OF** Lonnee Hamilton

### INGREDIENTS

- 2 tablespoons extra virgin olive oil
- 2 tablespoons unsalted butter
- 3 cloves garlic, roughly chopped
- 2 small yellow onions, minced
- 5 cups chicken stock
- 1.5 pounds collard greens; stemmed and roughly chopped
- Salt and freshly ground black pepper
- Crushed chili flakes

### METHOD

Heat oil and butter in 6 quart pot over medium heat. Add garlic and onions and cook, stirring often, until soft – about 6-8 minutes. Add chicken stock and bring to a simmer. Add collard greens, cover and cook, stirring occasionally until very tender (about 1 hour). Season with salt, pepper and chili flakes and serve immediately.

**SERVES | 4**

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