



Collards

- 4 bunches collard greens, destemmed, rough chop
- 2 yellow onions
- 1/4 c chopped garlic
- 1/2 T crushed red pepper
- 12 smoked tomatoes
- 1 c cider vinegar
- veg stock, as needed (at least 6 cups)
- 1/4 c sugar
- salt and pepper to taste

Caramelize onions, over medium heat

Add crushed red pepper and smoked tomatoes, cook for 5 minutes

Add vinegar and sugar

Add collards and some veg stock

Add more collards as they cook down

taste for salt, pepper and vinegar