



## RECIPE CARD

# GARLICKY GREENS

## Garlicky Greens

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*Seasoned with maple, vinegar and red pepper flakes, these greens are hot and sweet and great with our Gouda Grilled Cheese Sandwich or alongside scrambled eggs or pork chops*

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### Ingredients

2 tablespoons **apple cider vinegar**  
2 bunches **collard greens**  
1 to 2 tablespoons **maple syrup or honey**  
1 Tablespoon **olive oil**  
6 cloves **garlic**, smashed and peeled  
Generous pinch **red pepper flakes**  
Coarse **salt**

### Directions

1. In a small bowl, whisk together the vinegar and honey.
2. Trim the stems from the leaves, then, dividing the leaf in half lengthwise, cut away the stems. Chop stems and set aside. Stack the leaves and roll up tightly to form a cigar. Using a sharp knife, cut the leaves into ¼-inch thick slices.
3. In a large skillet, heat the oil and sauté the garlic over low until it's fragrant and golden, then remove the cloves and set aside or discard. Cook chopped stems in garlic infused oil for 3-5 minutes, until tender.
4. Add the pepper flakes then the greens and a generous sprinkling of salt. Using tongs, stir and toss the greens until they're coated with oil, while cooking until wilted, about 1 minute.
5. Remove and toss with the honey vinegar and cooked garlic if desired. Serve immediately.



*Recipe adapted from Mill City Farmers Market*