

# Our State eats

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## Sautéed Greens with Applewood- Smoked Bacon

Yield: 6 servings.

- 1 pound mustard greens
- 1 pound turnip greens
- 2 cups water
- 4 to 6 thick slices applewood-smoked bacon, diced
- 1 medium sweet onion, chopped
- 1 cup chicken stock
- ½ teaspoon salt
- Black pepper to taste
- 1 teaspoon sugar
- Dash of crushed red pepper flakes
- Apple cider vinegar (optional)

Thoroughly wash greens until all grit and sand are removed. Place greens in a colander to drain. Remove and discard stems, and coarsely chop the leaves.

Add 2 cups of water to a large stockpot or Dutch oven over medium heat. Add greens to the pot and push down as they begin to wilt. Once all greens are in the pot, cover and reduce heat to low. Simmer until greens are tender, 15 to 20 minutes. Drain greens in a colander, squeezing out any excess moisture, and set aside.



Wipe out the pot and place on stove over medium heat. Add bacon. Fry until bacon is crispy and fat is rendered. Transfer bacon to a plate lined with paper towels to drain.

Add chopped onion to the bacon drippings in the pot and sauté over medium heat until onion is lightly browned. Return bacon to the pot and

stir to combine. Add cooked greens to the pot and stir in chicken stock. Add salt and pepper, along with sugar and crushed red pepper flakes. Stir to combine.

Cover the pot and simmer greens over low heat until tender, 30 to 40 minutes. Serve apple cider vinegar as a condiment.

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