

Our State eats

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Boss Strong's Collard Sandwich

Collards

Cornbread

Fried fatback

The secret to a good collard sandwich is really simple: Take some collards, chop fine, and place between two pieces of fried cornbread. The cornbread should be fried crispy. On top of the collard sandwich, place a couple of pieces of fried fatback. Wrap in tinfoil until ready to eat.

Collard sandwiches are good with a tall glass of buttermilk. The sandwich can be served cold or hot.



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