

## **Collards**

1 lb bacon, chopped  
3/4 lb spanish onion, sliced  
1 oz garlic, sliced  
5 bunches collard greens, trimmed and washed  
6 cups chicken stock  
1/3 cup Cholula  
1/3 cup cider vinegar  
salt to taste

1. Saute the bacon, onion and garlic in a dry pan until the bacon is cooked and the onions are translucent and beginning to brown.
2. Add the collard greens and toss to coat. Season with salt.
3. Add the remaining ingredients and bring to a simmer.
4. Cover and cook for 40 minutes, stirring occasionally.

To serve: heat collards in their cooking liquid, re-season and mount with butter.