

Erick's

Classic Southern Collard Greens ([source](#))

Servings: 6

Prep time: 10 minutes

Cook time: 30 minutes



Collard greens are another classic southern side. It's in the spinach family but is better. Usually cooked kind of like a soup with some type of pork fat base. This recipe calls for bacon and country ham, but I just use a ham hock. Any fatty pork will do. For the vegetarians I think you can substitute the pork fat for any flavorful fat. I found a good recipe for cooking this in an instant pot which saves loads of time.

Ingredients

2 tsp olive oil
2 slices chopped raw bacon
4 oz country ham chopped
1 small onion chopped
3/4 cup chicken broth
1/3 cup apple cider vinegar
2 tbsp brown sugar
1/2 tsp crushed red pepper flakes
16 oz collard greens roughly chopped

Directions

1. Rinse, steam, and chop the collard greens into large bite-sized pieces.
2. On the instant pot, press the "Saute" button, leaving the lid off. Heat the oil. Once the oil has heated, add the chopped bacon and country ham. Saute for 4-5 minutes, and then add the chopped onion.
3. Cook another 5-10 minutes until onions are cooked, then. deglaze the pot with about one-third cup of the chicken broth. Scrape up the stuck-on bits from the bottom of the pot and stir.
4. Add the rest of the chicken broth, apple cider vinegar, brown sugar, and crushed red pepper flakes and stir to combine.
5. Add the chopped collard greens to the Instant Pot and pack them in well. Press the "Keep Warm/Cancel" button to shut off the Saute function. Close and lock the lid. Ensure the pressure release valve is set to "sealing". Press the "Manual" button. Then using the down button, reduce the cooking time to 5 minutes.
6. After the cooking time elapses, release the pressure, either naturally or with the quick release. Once the pressure is released, carefully remove the lid and stir everything up. Serve while warm.