



Braised Greens with Bacon Potlikker

This dish always makes me smile. I originally made it as a side dish for lunch following a Whole Hog Butchering Class and blushed as the participants finished the pot and then asked for the recipe. It is such an easy recipe but has a rich depth of flavor that makes it a perfectly savory side kick to any roasted meat. I prefer using kale because of its mild flavor and ability to stay hearty after cooking, but you may also use collard greens, swiss chard, red cabbage, or turnip greens.

Makes 4-6 servings

INGREDIENTS

4 oz. Unsalted Butter

1 Onion, sliced

3 Carrots, sliced

8 oz. Pine Street Market Heritage Bacon Ends, roughly chopped

2 tablespoons Sweet Cheeks BBQ Rub

2 lbs. Kale, Collard Greens, Swiss Chard, Red Cabbage, or Turnip Greens washed, rinsed, roughly chopped

1 pint Pine Street Market Butcher's Broth or Low Sodium Chicken Broth

Kosher Salt

- In a large pot over medium heat, add butter, onion, carrot, bbq rub, and bacon ends. Saute 2-3 minutes, or until fragrant.
- Add greens in handfuls and season with salt. Seasoning the greens now will make sure the salt is evenly distributed opposed to trying to season after cooking.
- Add broth and bring to a boil and then reduce to a simmer for 20 minutes.
- Taste broth for seasoning and adjust, as needed. Turn off the heat and cover, let the greens sit for 10 minutes. Enjoy!