



Perfect Mixed Greens

Oscar · 28/09/2024



Prep Time

10 mins

Difficult

Medium

Servings

1 hr 15 mins

Description

These fresh mixed greens are delicious The washing process is the most important part for these tender tasty greens Dont forget the sugar Youll have the most perfect greens if you follow the directions exactly

Ingredients

- - 2 bunches collard greens - 2 bunches mustard greens - 2 bunches turnip greens - 4 cups chicken broth
- divided - 3 tablespoons salt - ½ cup vegetable oil - ½ cup cooked real bacon bits - ½ cup white sugar - 4 cloves garlic
- sliced - salt and pepper to taste

Instructions

1. Remove leaves from collard
2. mustard
3. and turnip greens; discard stems. Gently wash leaves in warm water to remove all soil and sand. Partially fill a clean sink with warm water; stir in 2 cups chicken broth and 3 tablespoons salt. Allow greens to soak in chicken broth mixture for 10 minutes. Dotdash Meredith Food Studios Scoop greens into a colander and allow to drain; do not rinse. Discard chicken broth mixture down the sink. Dotdash Meredith Food Studios Pour remaining 2 cups chicken broth into a large pot; mix in greens. Dotdash Meredith Food Studios Stir in vegetable oil
4. bacon bits
5. sugar
6. garlic
7. salt
8. and pepper; bring to a boil. Dotdash Meredith Food Studios Reduce heat to a simmer and cook
9. stirring occasionally
10. until greens are tender
11. 45 minutes to 1 hour. Dotdash Meredith Food Studios