

Smothered Collard Greens and Cabbage

Oscar · 28/09/2024

**Prep Time**

45 mins

Difficult

Medium

Servings

8

Description

This is a wonderful variation of fried smothered cabbage

Ingredients

- - ½ pound bacon
- chopped - ½ large onion
- chopped - 5 leaves collard greens - rinsed
- trimmed and chopped - salt and ground black pepper to taste - 1 teaspoon greens seasoning
- divided - 1 head cabbage
- chopped - 1 pinch white sugar

Instructions

1. Fry the bacon with the onion in a large skillet over medium heat until the bacon is crisp
2. about 10 minutes. Stir in the chopped collard greens
3. sprinkle with salt
4. black pepper
5. and 1/2 teaspoon of the greens seasoning; cook and stir for 5 minutes. Add in the darker chopped cabbage leaves
6. and cook and stir until almost tender
7. about 5 minutes. Stir in the remaining cabbage; season with salt
8. black pepper
9. sugar
10. and the remaining greens seasoning. Stir well; cover and cook until tender
11. stirring occasionally so that the greens do not scorch
12. about 10 minutes.