

Bubbie's Space

Simple Recipes ♥ Bold Flavors ♥ Made with Love!

Good Food Brings People Together ♥

Bubbie's COLLARD GREENS

Inspired by My Daughter-in-Law!



Tender collard greens simmered with smoky bacon, garlic, and savory goodness — inspired by my daughter-in-law, who showed me this delicious way to make them a family favorite!

♥ INGREDIENTS ♥

- 2 large bunches collard greens, stems removed and chopped
- 6 slices thick-cut bacon, chopped
- 1 large yellow onion, diced
- 4 cloves garlic, minced
- 4 cups chicken broth (or low-sodium)
- 1 tbsp apple cider vinegar
- 1 tsp smoked paprika
- 1/2 tsp salt (or to taste)
- 1/2 tsp black pepper (or to taste)
- Pinch of red pepper flakes (optional)



♥ DIRECTIONS ♥

1. **Prepare the Greens:** Wash well, remove tough stems, and chop the collard greens.
2. **Cook the Bacon:** In a large pot or Dutch oven, cook bacon over medium heat until crispy. Remove with a slotted spoon, leaving the drippings in the pot.
3. **Sauté Aromatics:** Add the onion to the pot and cook until soft and translucent, about 5 minutes. Add garlic and cook for 1 minute.
4. **Add Greens:** Stir in the collard greens, coating them in the flavorful bacon drippings.
5. **Simmer:** Pour in the chicken broth and vinegar. Add smoked paprika, salt, black pepper, and red pepper flakes if using. Bring to a boil, then reduce heat to low. Cover and simmer for 40–45 minutes, stirring occasionally, until tender.
6. **Finish:** Return the cooked bacon to the pot, stir, and taste. Adjust seasoning if needed.
7. **Serve:** Enjoy warm as a side dish with your favorite meal!

BUBBIE'S TIP:

For even more flavor, let the greens sit for 10–15 minutes after cooking — they taste even better! ♥

♥ PERFECT WITH: ♥

- Fried or roasted chicken
- BBQ ribs or pulled pork
- Cornbread or biscuits
- Holiday meals



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