

Collard Greens

Disney's Port Orleans French Quarter



Ingredients

- 8 lbs. collard greens, cleaned, stems removed
- 1/2 gal. water
- 10 oz. Neuskes bacon or smoked brand of your choice
- 1/2 tsp. cayenne pepper
- 1/4 oz. black ground pepper
- 1 oz. apple cider vinegar
- 1/2 oz. ham base, mixed with 8 oz. of water, making a stock
- 1 tsp paprika
- 2 large yellow onions, diced 1/4 inch

Directions

1. Sauté the bacon in a large hot pot, stirring until fat starts to render.
2. Add onions. Keep sautéing until the bacon is crispy.
3. Add cayenne, black pepper and paprika.
4. Deglaze with the ham stock and vinegar.
5. Add the water.
6. Add salt to taste and let cook until tender, slightly al dente.

