

Collard Greens (adapted to multi-cooker from Hominy Grill Charleston SC)

Servings: 6 cups

Ingredients

- 2 tablespoons peanut oil
- 1 ham hock or package pre-cubed cooked ham (as demonstrated)
- 2 cups onion – diced
- 2 tablespoons garlic – minced
- ½ teaspoon red pepper flakes
- 4 cups chicken stock
- 16 packed cups collard greens – washed & chopped
- salt & freshly ground pepper
- a little fresh lemon juice

Directions

Set the multi-cooker to brown or sauté and press start. Once heated, add the oil and heat the oil. Add the onion and sauté. Once translucent, add the ham (if using pre-cooked, cubed). Once you get some caramelization on the bottom of the pan, add the stock to de-glaze the vessel. Mince the garlic into the pot and add the red pepper flakes and collard greens.

Stir a little to combine the ingredients, add the ham hock (if using), place the lid and lock into place. Set to pressure cook on high for 30 minutes and press start.

After 30 minutes, slow release for 10 minutes. Release any remaining pressure and remove the lid. Squeeze some fresh lemon juice and salt to taste.

Stir and serve!

Demonstrated by the queen of the multi-cooker, Kate Saksa

Note: actual recipe amounts listed. For multi-cooker, use 3 cups liquid as you always want to use a little less liquid in the multi-cooker. You always need some liquid, but not as much as cooking on the stove or slow cooker.