

## Southern-Style Summer Greens

From: Jennie @ On the table tonight

2 slices bacon  
1 small onion, chopped  
1 clove garlic, minced  
1 T. balsamic vinegar  
1 lb. greens (collard, beet leaves and stems)  
½ c. chicken broth  
Dash crushed red pepper  
Kosher salt and freshly ground black pepper

In a large pan cook bacon over medium heat. Remove and set aside, crumble when cool.

Add onion to bacon grease and cook for five minutes, stirring occasionally until onions are starting to caramelize. Add garlic, cook for 30 seconds. Add balsamic vinegar, cook for another 30 seconds.

Add greens, crumbled bacon, broth, red pepper, salt and pepper, stir to combine. Increase heat to medium-high and bring to a boil, then reduce heat to low. Simmer for 15-20 minutes or until greens are tender.