

# Smoky Yokna Bottoms Collards

2-3 12 oz. bunches Yokna Bottoms  
Collard Greens

1 cup Onions, chopped

2-3 Cloves Garlic

2 Tbs. Olive Oil

3 Yokna Bottoms Smoked Sweet or  
Spicy Peppers, chopped

Salt & Pepper to taste

## Directions:

Keeping greens bunched, roll up the leaves and chop them up. Some people remove the stems, but I like them as long as they're not too big and tough so I generally skip the stem removal step.

Toss chopped greens into a colander and give them a good cool water rinse. Next, you'll need a good sized well-seasoned heavy bottom pot. Get the olive oil going over medium heat, then add the onions, garlic, and chopped smoked peppers. Saute for about five minutes and put the greens in the pot. Add some salt and pepper. Cover and let the greens cook down a bit.

Here, you'll need to make a critical decision: you can simply allow the greens to saute or you can add a few cups of water to create a delicious heavenly nectar, commonly known as potlikker. Potlikker is reputed to have multiple health benefits and is absorbed quite nicely by large squares of cornbread.

I'm a potlikker person but, again, this is purely a matter of personal preference.

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**Final note:** I love, love, love talking about how to prepare the delicious food we grow and never get tired of talking about recipe ideas! So *please* keep asking me, "What do I do with this?" 

