

Delicious Greens *Makes 4—1/2 cup serving*

1/2 pound mustard or collard greens rinsed,
stems removed and coarsely shredded
2 cups shredded cabbage
1 Tablespoon olive oil

2 Tablespoons minced garlic
1 onion, chopped
1 Tablespoon vinegar

1. In a large saucepan, boil 3 quarts of water.
 2. Add mustard greens, return to a boil and cook 3 minutes. Add cabbage and cook one more minute. Drain in colander.
 3. Heat a large nonstick skillet over medium high heat. Add oil and sauté onion until nutty brown, about 3 minutes. Add minced garlic and brown for an additional 1 minute.
 4. Add greens and vinegar and cook briefly, about 3 minutes or until desired tenderness.
 5. Serve hot.
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