

*Carrboro*  
**FARMERS' MARKET**  
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Recipe of the Week

February 9, 2008

**A New Take on Collards**

Recipe provided by Market customer: John Jeffers

Ingredients

2 bunches of collards  
½ medium yellow onion (sliced julienne)  
6 cloves of garlic (minced)  
1 tin of anchovies  
4 tablespoons of apple cider vinegar  
½ cup water  
salt and pepper to taste

Procedure

Rinse collards thoroughly and remove stems. Sauté onion in a large skillet with lid or stock pot until tender over medium heat. Add garlic and 1 tin of anchovies (minced). Sauté with onions briefly. Tear collards into medium sized pieces and add to the pot and mix with the other ingredients. Turn the heat down to medium-low. Add the vinegar and ½ cup water. Salt and pepper to taste. Keep in mind the anchovies add a lot of salt, so be careful not to over salt. Stir occasionally; make sure that all the liquid doesn't boil off in the pot. Add more water if needed. Continue to cook down the greens until its ready to eat.

Total cooking time: 15 minutes

\*Available at Market