

SYLVIA'S MESS O'GREENS

Ingredients

6 slices thick cut maple bacon*

2 medium onions finely chopped, (approximately 2 cups) add more onion if you like the flavor.

¾ cup GOOD red wine vinegar

¼ cup sugar (brown will give more caramel flavor, but white works fine too)

2 quarts chicken stock

4 pounds mixed greens (kale, turnip, mustard & collard) rinsed, large stems removed and leaves chopped

Salt and pepper

Directions

Cut bacon into small pieces and sauté in a large Dutch oven.

When turning brown, add onion and cook until translucent.

Add sugar (maple syrup if using as well). Stir until caramelized and syrupy.

Deglaze with the red wine vinegar

Add the chicken broth and stir. Bring to a low boil.

Drop in handfuls of the greens, stirring as you go to wilt the greens to fit the pot. Once greens are incorporated turn heat to low and let cook, covered for 2-3 hours. Serve with cornbread, or make old fashion corn dumplings using the pot likker.

*Approximately ½ pound Applewood or hickory bacon will do but add 1/8th cup maple syrup to recipe in the sugar stage if using regular smoked bacon.