

# ***Lee Brother Your Holiday Winning Side***



## **Vegetarian SC-Grown Collard Greens by Elizabeth Benfield**

### Ingredients:

About 5 cups of Certified S.C. grown collards, washed, chopped without stalks

1 small white onion, chopped

2 cloves of garlic, minced

1 c. vegetable broth

1 T. brown sugar

1 T. balsamic vinegar

1 T. olive oil

Salt and pepper to taste

### Directions

1. Saute onions and garlic in oil in a large saute pan.
2. Stir in vegetable broth and vinegar. Add sugar and stir until dissolved.
3. Add collards and stir so that they are coated and covered with the liquids. Some may stick out at first, but with a little stirring most should be covered depending on the size of your pan.
4. Cook on medium heat for about 30 minutes, or until they are tender. Add salt and pepper to taste if desired.