

# Easy Collard Greens

## Ingredients:

- 1 (1 pound) package washed and chopped collard greens
- 1/3 c. chopped onion
- 8 bacon slices, chopped
- 1 T. salt
- 1 T. garlic powder
- 1 T. white sugar
- 1 pinch cayenne pepper
- water or broth to cover

## Directions:

Heat the bacon in a skillet until hot, add the onion and cook until the bacon is crisp and the onion is tender.

Combine collard greens, bacon, onion, salt, garlic powder, sugar, and cayenne pepper in a stockpot.

Pour enough water or broth over the greens mixture to cover completely.

Bring to a boil, reduce heat to low, and cook at a simmer 1-2 hours, or until the greens are tender.

*If using garden-fresh greens you will need to wash them and cut them up. See this [video](#) for details, if needed.*