

Collard Greens

Ingredients

- 1 bunch collard greens
- 1 large onion
- ¼ cup cooking oil
- 1 tsp cumin seeds
- 1 tsp black mustard seeds
- 1 tsp salt
- ½ tsp chili flakes
- 1 tsp turmeric
- 2 tsp ground cumin*

* Roast cumin seeds on a hot pan, cool, and grind coarsely in a pestle and mortar or a spice grinder.

Preparation

Discard old leaves.
Cut off and discard tough leaf stalks.
Wash the leaves.

Separate the leaf ribs (midribs) from the leaves.

Cut each leaf into 1 inch strips.

Chop midribs and leaf strips separately.



Chop the onion lengthwise.



Line up all the ingredients.

Dry ingredients on the plate, clockwise from the salt, are:

turmeric, chili flakes, cumin seeds, black mustard seeds, and ground cumin



Now we are ready to cook!

Cooking

Heat oil in a deep pan.

When oil is hot, add cumin and mustard seeds. The seeds will pop.

Add onion. Sauté for a couple of minutes, but do not brown them.

Add chopped midribs.

Sauté for a minute, add all the dry ingredients except ground cumin.

Sauté briefly, cover, and cook for a minute.

Add chopped leaf strips.

Stir to combine all the ingredients, cover, and cook for two minutes.

If the greens are burning, then reduce the heat.

If not, cook at high heat for two minutes.

Add ground cumin, stir, and turn stove off.

Serve hot as a side dish.

Notes

You can reduce the quantity of oil to about 1/8 cup.

Sautéing over high heat is important. Lowering the heat might make the leaves release water, and the dish might become watery.

The dish can be made ahead of time and stored in the fridge. Heat thoroughly on high heat or microwave before serving.

Some serving suggestions are on the following page.

