

KILLER COLLARDS

Prepared by: Kimi Nelson, July 2017

Source: Red Rooster Cookbook

Serves 6 to 8

1 cup (8 ounces) Spiced Butter (recipe below)
1 onion, chopped
2 Thai bird chiles, minced, or ½ teaspoon hot red pepper flakes
2 pounds collard greens, stemmed and chopped
¼ cup apple cider vinegar
2 tablespoons brown sugar
Coarse kosher salt

Melt the spiced butter in a large stockpot over medium-high heat. Add the onion and chiles and saute until the onion has softened, about 5 minutes. Add the collards and stir in the vinegar, brown sugar, and salt to taste and bring to a simmer. Turn the heat down to low, cover, and simmer until the greens are very tender, about 1 ½ hours.

Serve hot or warm.

SPICED BUTTER

Melt 8 sticks (2 pounds) unsalted butter in a saucepan over low heat. Add 2 minced garlic cloves, 2 minced shallots, a 2-inch piece ginger (peeled, sliced and smashed), 1 ½ tablespoons coriander seeds, 1 tablespoon cumin seeds, 1 ½ teaspoons fenugreek, 1 ½ teaspoons ajwain, 1 teaspoon freshly ground black pepper, ½ teaspoon ground cinnamon, and ½ teaspoon ground turmeric. Simmer very gently for 30 minutes to infuse the flavors. Keep an eye on this; you don't want the milk solids to brown. Skim off all the foam and any floating seeds and let the butter sit for about 10 minutes for the milk solids to settle on the bottom. Carefully pour the spiced butter through a sieve lined with a few layers of cheesecloth into a container, leaving the solids behind. Let it cool, then cover and refrigerate. It will keep for months. This makes about 3 cups.

Cook's Notes: I used this as part of my Mac & Greens but would make it on it's own. Probably best Collard Greens I've ever had, and they have no ham or bacon or meat flavoring! The Spiced butter is definitely the key. I could find the fenugreek easily but didn't use the ajwain.