

Fresh Greens, Southern Style

- 2 POUNDS FRESH GREENS (COLLARD, MUSTARD, KALE, SWISS CHARD, TURNIP OR BEET)**
- 1 BEEF BOUILLON CUBE**
- 2 TABLESPOONS OIL**
- ¼ TEASPOON DRIED HOT RED PEPPER BITS**

Rinse fresh greens thoroughly in several changes of cold water to remove all sand and grit. Drain in a colander.

Remove tough stems and tear large leaves into pieces. Place greens in a large cooking pan and add bouillon cube, oil and red pepper. Cover and bring to a boil. (There is no need to add water; greens will cook in the moisture clinging to the leaves.) Uncover briefly and toss greens with a fork to dissolve bouillon cube. Cover again and simmer gently for 5 to 8 minutes for young tender greens.

Frozen greens may be used. Follow cooking directions on package; add other ingredients.

YIELD: 6 SERVINGS

APPROX. CAL/SERV.: 75