



Collard Greens: How to remove the stem from the leaf.

Grasp leaf firmly, pull stem out and away from leaf, separating leaf from stem. Set leaf aside. Discard stems. It's that easy!



Collard Greens: Easy way to cut into strips.

Stack about 5 washed leaves. Using the tip of your knife, run through the stack of greens; dividing into thirds.



Stack the sections on top of each other to make one stack.



Being careful to tuck your fingers out of the way,

cut through the stacks to create strips approximately $\frac{1}{2}$ inch wide and $1 \frac{1}{2}$ inch in length.



The finished product, ready to cook!