



Maple and Cider Vinegar Collards

2 servings

INGREDIENTS

- 15 large collard leaves
- 1/4 cup apple cider vinegar
- 1/4 cup maple syrup
- 1/8 cup water
- Pinch of salt
- Optional: diced yellow onion &/or minced garlic

DIRECTIONS

1. Wash and chop collards. If you like the crunch of the stems, you can leave them, otherwise remove.
2. Place collards in a large pot and stir in syrup, vinegar, water, and salt and bring to a boil over medium-high heat.
3. You can add 1/2 of an onion (diced) and/or a clove of garlic (minced) at this stage, if you'd like.
4. Reduce heat to a slow simmer and cook until liquid reduces completely. Serve warm.



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