

Collards

- Wash with cold water and remove stems when ready to use.
- Sautee, braise, steam, or boil. Layer in wraps, or as part of a salad base. If eating raw, dress greens with lemon and vinegar to soften & reduce bitterness.
- Eat quickly! (3-5 days)

Store unwashed in a dry plastic bag loosely sealed in the fridge. Soak in cold water to refresh, they dry quickly.

To freeze: blanch whole leaves for 3 min, cool, dry, and store in an airtight bag.

