

Smothered greens (collard greens)

Ingredients

- 1 bundle of collard greens
- ¼ of an onion, diced
- 1 clove of garlic, minced
- 1 tablespoon olive oil (or bacon drippings)
- ¼ teaspoon red pepper flakes
- 2 - 2 ½ cups of chicken broth (stock)
- 2-3 slices of bacon

Instructions:

1. Wash the collard greens VERY well. Rinse them, then let them soak in water in a large bowl or pot for 15-20 minutes. You can also add a splash of distilled white vinegar in the water the greens are soaking in.
2. Once the 15-20 minutes have passed, drain the liquid out of the bowl/pot and rinse again.
3. Prepare the greens for cooking- Remove the stems of the collard greens by tearing the leaves away from the stem. Tear or cut the leaves into bite size pieces. Set aside for the meantime.
4. Heat a large pot over medium heat. Cook the bacon until the desired doneness. Remove the bacon from the pot and let it sit on a paper towel to absorb some of the bacon fat. Once cool enough to safely touch, cut or break the bacon into small bite size pieces.
5. Remove some of the bacon fat from the pan, but leave about 1 tablespoon of bacon drippings in the pot. If you don't want to use bacon drippings, add 1 tablespoon of oil to the pot.
6. Sauté the diced onions in the pot until cooked- about 5 mins.
7. Add the minced garlic and red pepper flakes to the pot with the onions and cook for another minute or 2.
8. Add the 2 cups of chicken broth to the pot along with the bacon pieces and bring to a boil.
9. Add the bite size pieces of collard green to the pot, and push the greens into the broth with a spoon or other utensil. Turn the temperature down to low so the greens can simmer in the broth. Cover the pot with a lid and let the greens cook for about an hour. Stir frequently while it simmers.
10. Once the greens have cooked for an hour, turn the burner off and drain the broth or ladle the greens out of the broth. Season with smoked salt, red pepper flakes, black pepper, and/or vinegar.

Mac n' cheese:

Ingredients:

- 1 lb box of elbow macaroni
- 2 ½ cups of cheese- we used fontina and shredded cheddar
- 2 cups of water
- 2 cups of milk (for cooking the macaroni)
- ½ cup of milk (for the cheese sauce)
- 3 tablespoons of butter
- 1 teaspoon salt

Instructions:

1. Pour 2 cups of water and 2 cups of milk into a large pot. Warm the liquids over medium heat until it gets hot. Be VERY CAREFUL not to heat the liquids on high as the milk will cause it to overflow very quickly.
2. Once the liquid is hot, add the pasta to the pot. Cook until desired doneness- about 8-9 minutes.
3. Turn the burner off and drain any remaining liquid from the pasta by using a colander/ sieve.
4. Return the cooked pasta back to the pot. Place the pot back on the burner. Add the 3 tablespoons of butter to the pot. Stir until the butter is completely melted.
5. Add the ½ cup milk and the shredded cheese. Stir until completely combined. If the pasta has cooled too much for the cheese to melt completely, turn the burner on to a low setting to help melt the cheese. Be sure to turn the burner off once you are done. Enjoy!!