

Garlic Collard Greens

2 lb Collard greens, trimmed
-washed, cut into 1" slices
¼ cup sliced fresh garlic
¼ cup Vegetable oil
½ tsp Salt
Black Pepper to taste
Tabasco sauce

In a large pot, boil the collards until tender (20 min). Drain cooked greens thoroughly in a large strainer or colander.

Heat the oil in a skillet or the pot that was used to cook the collards.

Add the garlic and cook, stirring constantly, until garlic is nicely browned and crisped.

Add drained collards, season with salt and pepper and a few dashes of Tabasco. Mix together thoroughly.

Goes nicely with black-eyed peas, rice and cornbread

Spicy Kale

1 lg onion, diced (about 1 1/2 cups)
1 tbsp olive oil
1 bn Fresh Kale (about 2 pounds)
2 tsp Vinegar (or to taste)
¼ tsp crushed red pepper flakes
-(or to taste) salt and ground black pepper

In a large skillet or saucepan, sauté the onion in the oil over low heat until translucent, about 10 minutes. While the onion cooks, thoroughly rinse the kale. Remove and discard the large stem ends and coarsely chop the leaves.

Add the moist kale leaves to the onions and cook, covered, stirring occasionally, until the leaves are wilted but still bright green, about 5 minutes. Stir in the vinegar and the red pepper flakes. Add salt and pepper to taste. Serve immediately or at room temperature.

Makes 4 servings.

Rhubarb Pie

Pastry for 9-inch two-crust pie
1 1/3 to 1 2/3 cups sugar
1/3 cup all-purpose flour
½ teaspoon grated orange peel, if desired
4 cups cut-up rhubarb (1/2-inch pieces)
2 tablespoons margarine or butter

Heat oven to 425°. Prepare pastry. Mix sugar, flour and orange peel. Turn half of the

rhubarb into pastry-lined pie plate; sprinkle with half of the sugar mixture. Repeat with remaining rhubarb and sugar mixture, dot with margarine. Cover with top crust that has slits cut in it; seal and flute. Sprinkle with sugar if desired. Cover edge with 2-to3-inch strip of aluminum foil to prevent excessive browning; remove foil during last 15 minutes of baking. Bake until crust is brown and juice begins to bubble through slits in crust, 40 to 50 minutes.

Rhubarb-Strawberry Pie: Substitute sliced strawberries for half of the rhubarb and use the lesser amount of sugar. Makes 6 servings

Basil Pesto

2 cups basil leaves, packed
3 cloves fresh garlic, minced
½ cup freshly grated parmesan cheese
¼ cup pine nuts, optional
½ cup olive oil
Salt and pepper to taste

Wash and dry the basil leaves. Blend the first 4 ingredients in a food processor until they make a paste. Slowly drizzle olive oil with the processor running until sauce is smooth. Season with salt and pepper. Use immediately or store in refrigerator for up to a week, or freeze and keep for months.