

This **Epicurious.com** recipe:

has been sent to you from Carol B.

FUSILLI WITH COLLARDS, BACON, AND GARLIC

1 pound collards, coarse stems discarded and the leaves washed well and chopped coarse

1/4 pound sliced bacon, cut into 1/2-inch pieces

4 large garlic cloves, chopped fine

1 large onion, sliced thin

1/4 teaspoon dried hot red pepper flakes

1/3 cup olive oil

3/4 pound *fusilli* (spiral-shaped pasta)

1 tablespoon red-wine vinegar

freshly grated Parmesan as an accompaniment

In a kettle of boiling water boil the collards for 10 minutes, drain them in a colander set over a large bowl, and return the cooking liquid to the kettle.

In a large skillet cook the bacon over moderate heat, stirring, until it is just browned and transfer it with a slotted spoon to a small bowl.

Pour off the fat from the skillet and in the skillet cook the garlic, the onion, and the red pepper flakes in half the oil over moderately low heat, stirring, until the onion is softened and the garlic is golden brown.

Bring the cooking liquid to a boil, in it boil the *fusilli* until it is *al dente*, and drain the *fusilli* well.

To the skillet add the collards, the bacon, the *fusilli*, the remaining oil, and the vinegar and toss the mixture well.

Season the *fusilli* with salt and pepper, divide among 4 bowls, and sprinkle each serving with some of the Parmesan.

Gourmet

February 1992

1998-09-17 15:09:30.0