

## Quick Smothered Greens

*From the Kitchen of [Deep South Dish](#)*

### Ingredients

- 2 slices bacon, chopped
- 4 tablespoons unsalted butter, divided
- 1 cup chopped onion
- 1 tablespoon finely minced garlic
- 1 pound bag cleaned, chopped turnip, mustard or collard greens
- 1 teaspoon kosher salt, or to taste
- 1/4 teaspoon freshly cracked black pepper, or to taste
- 1/4 teaspoon Cajun or Creole seasoning, or to taste, optional
- 1 teaspoon apple cider vinegar, optional
- Dash dried red pepper flakes or chili crisp, optional

### Instructions

1. Chop the bacon into a soup pot and cook just until the fat is rendered but bacon is still soft.
2. Add 2 tablespoons of the butter and the onion to the bacon and drippings and sauté about 4 minutes. Add garlic and cook another minute.
3. Add a splash of water to the bottom of the pot to deglaze and scrape up the browned bits in the bottom.
4. Add half the greens, salt, pepper and Cajun or Creole seasoning; toss until reduced.

5. Add the remaining greens, stir fry for 5 minutes to wilt, cover and cook over medium low heat, tossing occasionally, for about 20 minutes, or to desired tenderness.
6. Stir in the remaining 2 tablespoons of butter and the cider vinegar.
7. Taste and adjust salt, pepper and Creole or Cajun seasoning. Sprinkle with red pepper flakes or chili crisp, if desired.
8. Serve as a side dish, along with some skillet cornbread.

## **Notes**

Don't overcook the bacon as it tends to bring bitterness to the greens if you do.

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