

KOHLER FOOD & WINE

COLLARD GREEN SALAD WITH HONEY HOT SAUCE VINAIGRETTE

Jamika Pessoa

Yields: 6 servings

INGREDIENTS:

1 bunch fresh collard greens, washed, leaves thinly sliced
1 tablespoon vegetable oil
1 teaspoon salt
1 cup halved cherry tomatoes
¼ cup sliced English cucumber
½ yellow bell pepper, sliced
¼ cup thinly sliced red onion
¼ cup crumbled cooked bacon
1 cup cornbread croutons (store-bought cornbread, diced and toasted under broiler)

Dressing:

2 cloves minced garlic
¼ cup hot sauce
2 tablespoons red wine vinegar
2 tablespoons honey
⅓ cup vegetable oil
Salt and pepper, to taste

DIRECTIONS:

Place thinly sliced collard greens in a bowl. Add oil and salt, then massage to tenderize the leaves.
Add tomatoes, cucumber, bell pepper, and onion. Gently toss.
In a bowl or jar, mix the dressing ingredients until well combined.
Pour dressing over the salad and toss well.
Top with cooked bacon and cornbread croutons.