Sautéed Southern Mustard Greens Recipe with Bacon

Ingredients

- 2 pounds mustard greens (about 2 bunches)
- 2 1/2 cups water, divided
- 4 ounces thickly sliced bacon (about 4 strips), diced
- 1 medium onion, chopped
- Salt, to taste
- Pepper, to taste
- Optional: 1 teaspoon sugar
- Optional: Dash of crushed red pepper flakes

Directions

Gather the ingredients.

1. Thoroughly wash the mustard greens in 2 to 3 changes of water, or until you can't feel any grit in the bottom of the bowl. Trim off and discard the thick stems and coarsely chop the leaves.
2. Bring 1 cup of the water to boil in a large Dutch oven or stockpot. Add the washed greens in handfuls, waiting to add the next bunch until the leaves in the pot begin to wilt.
3. Once all of the greens are in the pot, cover and reduce the heat to low. Simmer until the greens are tender, 15 to 20 minutes. Drain the greens in a colander, squeezing out any excess moisture, and set aside.
4. Wipe out the pot and add the bacon. Fry over medium heat until the bacon is crisp and the fat is rendered. With a slotted spoon, transfer the bacon to a plate lined with paper towels to drain.
5. Add the chopped onion to the bacon drippings in the pot and sauté over medium heat until the onion is soft and lightly browned.
6. Return the bacon to the pot and stir to combine.
7. Add the cooked greens to the pot and stir in the remaining 1 1/2 cups of water.
8. Add salt and pepper to taste, along with the sugar and crushed red pepper flakes, if desired. Stir to combine.
9. Cover the pot and simmer the greens over low heat until tender, 30 to 40 minutes.