**Collard Greens**

**Ingredients:**

2 bunches of collard greens

6 oz. bacon

¼ cup white vinegar

1 Tbsp. Apple cider vinegar

2 tsp. hot sauce

Salt, pepper, and sugar to taste

**INSTRUCTIONS**

**Wednesday:**

1. Mise en place all ingredients.
2. Trim the stem from the collard and cut into large pieces.

**Thursday:**

1. In a large pot over medium heat, render the bacon until crispy.
2. Add the green, vinegars, and hot sauce. Turn heat down, cover, and cook for 7-10 minutes stirring occasionally.
3. Season with salt, pepper, and sugar.
4. Continue to cook until all of the greens have wilted.
5. Adjust seasonings to taste.