

Drunken Greens

A recipe from "[Cookbook in a Day](#)"2022, by "Jaysen"

Jaysen says:

This would be a “traditional low country” side/meal if you replace the wine with beer or distilled liquor. This is a recipe I’ve worked out based on several documented camping trips and observations of local “indigenous population” post Civil War (freed slaves and the Gullah who inhabited the barrier islands and marshes of the southeast coast). There is some humour with the “drink wine” part but the sequence is critical as it is all by feel, not clock, to make it right.

These are sequential steps. Helps with timing so don’t do prep in advance.

Ingredients

1 bunch	greens (collards, turnip, whatever)
4 full strips	bacon (not heavily smoked but salty)
1	cooking onion
1 cup	white wine (not cooking wine, that stuff is awful)
1 quart	vegetable stock
½ cup	sugar

Method

Start heating pot on medium high heat. Cut bacon into ¾ wide strips. Once ALL bacon is cut put in pot. Open wine bottle.

Drink from bottle. If it is good, get a different bottle and save this one for drinking. Stir bacon. One more swallow of wine.

Chunk up onion. You want **chunks**. Seriously. No dicing or slicing, big, ugly chunks. Swallow of wine.

Stir bacon. Stem your greens. Swallow wine.

Put onions in pot and stir. Swallow more wine.

Chop greens. Again, chop. **not** diced, puréed, julienned. You want big pieces. Wine.

Stir bacon and onions. Wine.

Contemplate life while stirring bacon and onions. Once bacon is a bit crisp, put greens in pot. Stir to coat greens with ... bacon juice ... and start them to wilt. Once wilted swallow some wine, then pour about one glass full into the pot. If there isn’t a glassful, congratulations, you are doing it right, but open another bottle and add a bit to the pot. Let simmer for a few minutes and add a bit more wine ... you **and** the pot.

Add stock. If the greens are not covered, drink wine and add water till they are covered. If they **are** covered just drink wine. Let come to simmer and reduce heat to fast simmer/slow boil.

Drink wine for 30-40-50 minutes. Add sugar and stir.

Serve over firm rice (wild or brown not white), hard tack biscuits, crusty bread, or other traditional earthy starch as a side. Add some poached shrimp or salmon, roasted chicken breast, shredded pork loin/shoulder, or thin sliced peppered beef to make the main course for most folks. If you really want to try a unique dish try one of the traditional proteins from the south east coast ... Red fish, flounder, whiting, black sea bass, spotted sea trout, squirrel, rabbit, marsh hen, or oysters.