



ANSON MILLS

Grits and Greens

Yield

4 to 6 side dish portions

Time

20 minutes, not counting the grits time

Equipment Mise en Place

For this recipe, you will need a large colander, a heavy-bottomed 3- or 4-quart saucepan, a slotted spoon, and a pair of tongs.

Ingredients

1 pound young collard greens, beet greens, chard, or kale or 2 pounds mature spinach

1 tablespoon extra-virgin olive oil, plus additional for serving, if desired

1 tablespoon unsalted butter

4 large garlic cloves, very thinly sliced

½ teaspoon red pepper flakes

¼ teaspoon fine sea salt

Good-quality cider vinegar or red wine vinegar

1 recipe hot, freshly prepared Anson Mills Coarse Grits or Quick Grits

Directions

1. Wash the greens well and drain them in a colander. If you're using collards, beet greens, chard, or spinach, trim off and discard the tough parts of the stems, then strip the leaves off the stems. Chop the stems and set them aside; keep the leaves whole and set them aside separately. If you're using kale, strip the leaves off the stems and discard the stems; keep the leaves whole.

2. Heat the olive oil and butter in a heavy-bottomed 3- or 4-quart saucepan over low heat until the butter melts. Add the garlic and cook slowly, stirring constantly, until golden brown, about 3 minutes. Using a slotted spoon, transfer the garlic to a small dish and set aside. Increase the heat to medium-high, add the chopped stem pieces, cover, and cook slowly, stirring once or twice, until the pieces are tender, 2 to 3 minutes. Add the leaves to the pan and cook, tossing frequently with tongs, just until the leaves wilt, about 2 minutes for collards, beet greens, chard, or spinach, and about 3 minutes for kale. Stir in the red pepper flakes and salt, return the garlic slices to the pan, and toss well. Season to taste with vinegar.

3. To serve, spoon the hot grits into a warmed serving bowl or onto warmed individual plates and surround them with the greens. Drizzle with olive oil, if desired, and potlikker. Serve immediately.