

Brazilian Steak House

Collard Greens

Shop Buy organic collards when possible.

Gear Your basic kitchen gear including a large (10- to 12-inch) heavy skillet

What else The secret to slicing collards paper-thin is to stack and roll them into a tight cigarlike tube, then shave it crosswise using a chef's knife.

Time About 15 minutes

Americans aren't the only people who like cooked greens with their steak. At Brazilian *churrascos* (barbecues) and *churrascarias* (steak houses) you'll find *couve a mineira*, collard greens sliced paper-thin and panfried with onion, garlic, and fragrant Portuguese olive oil. These quickly cooked collard greens make a nice change of pace from both the usual steak house creamed spinach and the tasty but boiled to death collard greens served at barbecue joints. Serves 4

- 1 pound collard greens (1 large bunch)
- 3 tablespoons extra virgin olive oil, preferably Portuguese
- 2 cloves garlic, peeled and gently flattened with the side of a knife
- 3 tablespoons minced peeled onion
- Coarse salt (kosher or sea) and freshly ground black pepper

1 Rinse the collard greens and shake them dry. Place a leaf on a cutting board and, starting at the bottom of the leaf, make a V-shape cut to remove the stem. Repeat with the remaining collard green leaves. Place the collard leaves one on top of the other. Starting at one side of a leaf, roll them into a tight tube about the size of a cigar. Cut the tube crosswise into paper-thin slices and place them in a large mixing bowl. When all of the collard greens are sliced, fluff them with your fingers to separate them into individual strands. Sprinkle the collards with 3 tablespoons of cold water.

2 Heat the olive oil in a large heavy skillet over medium-high heat. Add the garlic and onion and cook until fragrant and golden, about 1 minute. Add the collard greens and season them with salt and pepper to taste. Cook the collard greens until they start to wilt, 3 to 5 minutes, turning them with tongs so they cook evenly. Do not overcook; the collards should remain bright green. If the greens start to scorch (burn) before they're tender add a few more tablespoons of water. Before serving, taste for seasoning, adding more salt and/or pepper as necessary.