**Braised Winter Greens with Sausage** 

* 8 ounces sausage of choice, cut into small pieces
* 2 - 3 tablespoons olive oil
* 1 cup chopped onion
* 1 tablespoon minced garlic
* 2 pounds or so of hearty greens: Collard, Swiss Chard or Kale, cut into bite-sized pieces
* 2 cups low-sodium chicken or vegetable broth
* 1 tablespoon lemon juice
* Zest from one lemon
* Freshly ground black pepper

1. Place a large pot over medium heat. Add olive oil and cook the sausage until lightly browned. Transfer to a paper-towel lined plate.
2. Turn heat down to medium-low and add onion, cooking until it begins to brown. Add garlic and cook another minute, then half of the greens. Stir while they cook down, then add the other half of the greens, continuing to stir a couple of minutes while they cook down. Add the broth and heat to a simmer, then cover the pot and continue to simmer 10 minutes.
3. Remove the lid and increase the heat to medium high. Stir occasionally until most of the liquid has evaporated. Stir in the reserved cooked sausage, lemon juice and zest, and ground pepper to taste. Serves 8

*For more recipes, check out watauga.ces.ncsu.edu/cooking-with-margie/*

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