**INGREDIENTS**

- 1 ½ pounds collard greens
- ¼ cup olive oil
- 2 medium onions, peeled and sliced into half rings
- 1 (1 inch) piece of ginger, peeled and grated
- 1 ¼ teaspoons salt, to taste
- water as needed

**METHOD**

Remove the coarse stalks and central rib from all of the collard leaves and cut them cross-wise into very fine ribbons.

Put the oil in a large, wide pot and set over medium-high heat. When hot, add the onions. Cook, stirring frequently, until the onions are a medium brown color, about 8 minutes.

Add the ginger. Stir and cook 1 minute.

Add the greens, mixing well to thoroughly coat with the hot oil. Add a little water to keep it from sticking.

Cover, turn the heat down to medium-low and cook for 5 – 10 minutes, or until the greens are very tender. Season with salt to taste.