

## MUSTARD GREENS

# Southern Style Mustard Greens

Recipe by  
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You can try all sorts of creative recipes for mustard greens—like omelettes or dips—but to us there's no better way than a classic sauté. This is especially true of Scarlet Frills, which are among the most peppery of all mustard greens.



**2 cups**

Serving Size



**20 min**

Cook Time

## Ingredients & Equipment

Non-stick skillet (optional)

Heat-proof bowl, such as tempered glass (recommended)

Paper towels

### FROM YOUR FARM SHARE

2 packed cups mustard greens, stems removed

4 D'Avignon radishes, cut into matchsticks

### FROM YOUR PANTRY

2 or 3 slices thick-cut bacon

1/4 cup white wine vinegar

2 tbsp granulated sugar

Kosher salt

1/2 a red onion, thinly sliced

2 cloves garlic, thinly sliced

## Instructions

1. Cut the bacon into "lardons" or small strips. Add to a dry pan (non-stick, if you have it) over medium heat. If you see any spattering, the pan is too hot.
2. Meanwhile, stir together the white wine vinegar, sugar, and 1 tsp salt in a small bowl until combined. Add the radish matchsticks and allow them to pickle while you work.
3. Once the bacon is rendered (almost crispy), transfer lardons to a paper towel-lined plate, reserving 1 or 2 tbsp of bacon fat in the pan. Pour off the rest into a heat-proof bowl if you have one, and discard once cooled.
4. Add onion to the pan. Sauté until softened, 3–5 minutes. Add garlic and sauté for another minute or until fragrant. Increase flame to medium-high and add mustard greens. Sauté until just wilted, then remove from heat.
5. Serve with bacon and pickled radish.