

Pressure Cooker Collard Greens

Ingredients

- 1 white or sweet onion diced
- 1 smoked tomato diced (if you don't have smoked tomatoes regular is ok, add extra smoked paprika)
- 6 cloves garlic sliced or minced
- 2 bunches collards chopped 3/4" ribbons or buy 2 bags of pre-cut
- ½ package of bacon sliced in 1 inch cubes
- ½ Tbsp kosher salt
- ½ Tbsp black pepper
- 1 Tbsp brown sugar
- 2 Tbsp smoked paprika
- 1 Tbsp mustard powder (Colman's in your spice cabinet or 1-2 Tbsp of Dijon wet mustard)
- 2 Tbsp apple cider vinegar
- 2 cups water

Instructions

Chop/prepare all veggies and set aside. Heat pressure cooker to sauté setting and let preheat for 5 minutes. Add a few tablespoons of oil to pan.

Add onion and tomato and sauté for 5 minutes (Won't be too much color on them).

Add garlic, mustard powder, smoked paprika, salt, pepper, brown sugar and cook for 2 minutes (Sugar will start to caramelize a little).

Next add vinegar and water.

Finally add collards (you might have to add half, stir, and add the remainder...they may need to cook down a little, but they will fit).

Hit cancel and then set pressure cooker to "high pressure" and set time to 35 minutes. Hit start (Make sure lid is sealed and vent knob on top lines up with "pressure" otherwise, it will just vent and never pressurize).

When they are done you can wait 20 minutes for pressure to naturally dissipate or turn the vent knob on top and release pressure manually if you're in a hurry. It spits and releases a lot of steam so don't set it under a cabinet.

NOTE: You cannot open the lid until the orange bobber "pressure indicator" has gone down. It's a safety feature. Enjoy!