

Collard Green Fritters

Source: Ellen Siegel

Serves: 10

Ingredients:

Fritters

- 16 oz blanched, chopped fresh collard greens, dried or 1, 16 oz package frozen chopped collard greens
- 1 medium onion, finely chopped
- 1 TBSP minced fresh garlic
- 3 large eggs
- 1 tsp sea salt
- ½ tsp black pepper
- 2-3 TBSP all-purpose flour
- ½ cup grated parmesan cheese (optional)
- oil for shallow pan frying

Spicy Black-Eyed Pea Relish

- 2 cans black-eyed peas, drained & rinsed
- 2 slices thick-cut bacon (optional)
- ¼ bunch fresh thyme sprigs (4 sprigs)
- 2 tomatoes, quartered
- 1-2 garlic cloves, peeled
- ¼ tsp cayenne pepper or ½ tsp cracked red pepper flakes
- 2 green onions, chopped
- 2 TBSP chopped fresh parsley
- ½ lemon, juice only
- Extra virgin olive oil

Method:

1. Combine all ingredients, spoon into oil by portions (1/4 cup) and fry until golden on both sides.
2. Drain excess oil by placing on paper towels.
3. Mix ingredients for black-eyed pea relish and top each fritter with a dollop.