



**CAMP
SOUTHERN
GROUND**

BROILED SALMON & STEWED COLLARDS

Serves 4 | Prep time: 30 min. / Cook time: 60 min.

Ingredients

For salmon:

- 4 salmon filets, 6 ounces each
- 4 TBs olive oil
- 2 TB honey
- 2 TB soy sauce
- ½ TS lemon zest
- 2 TS lemon juice
- 2 TS fresh parsley, chopped (plus more for garnish)
- 2 TS fresh thyme leaves
- kosher salt to taste
- fresh cracked black pepper to taste
- 1 TB minced garlic
- lemon wedges for serving

For collards:

- 1 large bunch collard greens, stemmed and sliced into 1-inch strips
- 2 strips bacon, cut into 1-inch pieces
- 1 Vidalia onion, thin sliced
- ½ TS red pepper flakes
- 4 cloves garlic, sliced
- 1 apple, thin sliced
- ¼ C apple cider vinegar
- 1 C chicken stock
- kosher salt to taste
- freshly cracked black pepper to taste

Let's start with the collards:

1. Cook the bacon in a deep sauté pan on medium-high heat until crisp, then set aside, leaving the fat in the pan.
2. Add the onions and apples, and sauté until caramelized.
3. Add in the red pepper flakes and garlic, and sauté until fragrant.
4. Add the collard greens and cook until they begin to wilt. Add the chicken stock and apple cider vinegar, and lower the heat to a simmer. Let cook until the greens are tender, 45 minutes. Uncover, add back the bacon, raise the heat to medium-high, and reduce the liquid by one-quarter, 1 to 2 minutes.

While the collards cook, let's do the salmon:

1. Preheat the broiler. Coat a sheet pan with cooking spray.
2. Place the olive oil, brown sugar, soy sauce, lemon zest, lemon juice, parsley, thyme, salt, pepper and garlic in a bowl. Whisk to combine.
3. Add the salmon, toss to coat evenly.
4. Place the salmon filets on the prepared sheet pan.
5. Broil for 10-15 minutes or until the salmon is browned and opaque.
6. Garnish with chopped parsley and lemon wedges, and serve immediately!