

Mustard greens with red potatoes and mushrooms

Ingredients:

- 4 to 5 medium red potatoes, quartered
- 4 tablespoons butter or 3 tablespoons of butter and 1 tablespoon bacon drippings
- 8 ounces fresh sliced mushrooms
- salt and black pepper, to taste
- dash red pepper, optional
- 4 cups (about 1 pound) shredded mustard greens

Preparation:

Boil potatoes until just tender; cool and slice. Melt butter (and bacon drippings, if using) in a large heavy skillet over medium heat; add potatoes and mushrooms. Season with salt, pepper, and red pepper, if using. Cook and stir until mushrooms are tender and potatoes are heated through, about 3 to 4 minutes. Add greens and stir until wilted, about 1 minute.

Serves 4.