

### **Collard Greens with BBQ Beans and Turkey Sausage**

1/2 cup prepared barbecue sauce

1/2 cup water

2 tablespoons tomato paste

1 tablespoon molasses

1/8 teaspoon salt

Freshly ground pepper, to taste

1-2 tablespoon extra-virgin olive oil

1 medium onion, chopped

rosemary, chopped to taste

2-3 cloves garlic, minced

4 cups chopped collard greens, tough stems removed

3-4 cooked turkey sausage links, halved lengthwise and sliced

2 15-ounce cans great northern or navy beans, rinsed

**Method:** Whisk barbecue sauce, water, tomato paste, molasses, salt and pepper in a medium bowl. Heat oil in a large saucepan over medium heat. Add onion, rosemary, garlic and collard greens and cook, stirring occasionally, until the collards are wilted, 3 to 5 minutes. Add sausage and cook, stirring, until beginning to brown, about 3 minutes more. Reduce heat to medium-low; add beans and the sauce mixture to the pan. Gently stir to combine, cover and cook until heated through, about 3 minutes. Serve with toasted French Batard.