Ingredients

* 20 c. water
* 4 tbs. course sea salt
* 4 lbs. mustard greens, stems and leaves chopped separately
* 5 tbs. olive oil
* 4 garlic cloves – minced
* 16 c. veggie stock
* 10 lbs. yellow onion
* 2.5 tbsp. raw sugar
* 1.5 c. tomato paste
* 4 tbs. water
* 3 jalapeños – seeded and minced
* 3 tbs. vinegar

Procedure

1. Boil water in a large pot.
2. Add salt, greens, and stems.
3. Cook uncovered for about 5 minutes, drain well.
4. Warm oil in sauté pan on medium heat.
5. Add garlic and 2 tsp. salt
6. Sauté until fragrant (about 3 minutes), stir in greens and stock, increase heat to high and bring to boil.
7. Decrease heat to low, cover, and simmer until tender.
8. Meanwhile, warm onions in a separate pan over medium/low heat.
9. Add the sugar.
10. Sauté until deep brown and soft.
11. Stir in tomato paste and water, and cook an additional 3 minutes, stirring gently.
12. To serve, portion the greens and liquid into bowls, top with onions, sprinkle with jalapeño, and drizzle with vinegar.