

## Dirty Rice Stuffed Collards

2 tablespoons vegetable oil  
1 large onion, chopped  
1 (28-ounce) can tomato sauce  
1/4 cup brown sugar  
1/4 cup cider vinegar  
3/4 pound bulk pork sausages  
2 cloves garlic, minced or pressed  
1 large onion, chopped  
2 stalks celery, chopped  
1 medium green bell pepper, chopped  
1 cup chicken broth  
1/4 teaspoon cayenne pepper  
2 cups cooked long grain rice  
1/4 cup chopped fresh parsley  
1 bunch collard greens

**For Sauce:** In a saucepan, sauté onion in vegetable oil over medium-high heat, until softened. Stir in the tomato sauce, sugar and vinegar. Simmer 15 minutes.

**For Filling:** In a sauté pan, brown sausage. Add the garlic, onion, celery and green bell pepper. Cook until softened, about 5 minutes. Add the chicken broth and cayenne. Stir in the cooked rice and parsley, mixing thoroughly and letting the broth reduce until there is no moisture left in the pan. Season with salt and pepper to taste.

Bring a large pot of salted water to a boil. Add collard greens and cook until tender, about 5 minutes. Drain and lay out on cutting board. Cut out tough stems. Divide filling among the leaves at one end. Fold the sides over and roll into a cylinder. Pour a 1/2" layer of sauce in the bottom of a 9"x13" glass dish. Arrange the collard rolls, seam sides down, on top of the sauce. Pour the remaining sauce over the stuffed collards and cover with foil. Bake at 350 degrees for 30-40 minutes.