Collard Greens and Rice

1 teaspoon olive oil  
1 large bunch collard greens  
3-4 cloves garlic, minced  
1 cup basmati rice  
1 ¾ cup vegetable broth  
2 teaspoons dill  
Salt and pepper to taste  
Hot red pepper sauce, to taste

1. To prepare the collard greens, strip the leaves from their stalks.  Discard the stalks.  Wash and dry the leaves.  Chop them.
2. Heat olive oil in a large pan over medium heat.  Stir in collard greens.  Lower the heat and cover the pan.  Cook the greens for about 10 minutes, stirring occasionally.
3. Add the rice.  Cook it, stirring, for about 3 minutes or so, until the rice is coated in oil. Add the broth, dill, salt and pepper.  Bring to a boil, then simmer, covered, for 15 minutes.
4. After 15 minutes, remove the lid and check for doneness.  When it is mostly done, turn off the heat, pour in 3-4 (or more) hits of hot sauce, stir and let it rest, covered, for several minutes before eating.