

Southern Cooked Greens

Ingredients:

- 9 lbs Greens, collard or mustard
- 9 cups Water
- 2 cups chopped Onions
- ½ tsp Salt
- ½ tsp Pepper
- 6 Garlic cloves, chopped
- 1 ½ qt Chicken broth
- 3 smoked ham hocks/pork hocks

Preparation:

- Remove stems from Greens, if necessary.
- Wash stems, pat dry and chop coarsely.
- Combine water and next 6 ingredients in a large Dutch oven or stock pot; bring to a boil.
- Add greens, cover, reduce heat and simmer 1 hours or until greens are tender, stirring occasionally.
- Remove from heat.
- Remove the ham/pork hocks from the pan, let cool.
- Remove any meat from the bones, finely chop meat, discard bones, skin, and fat.
- Add chopped meat, if any, to the greens.
- Cook over medium heat until thoroughly heated.
- Serve with hot pepper sauce.